



Viñedos y Bodegas

XENYSEL

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J. M. Martínez Verdú

CALZÁS

Monastrell Pie Franco

Wine

Organic red wine ageing

Grape variety

100% Monastrell European Root

Characteristics

La Finca de las Calzás is a vineyard located at 850 metres altitude and shimmied with stone walls to correct its unevenness. Ungrafted grapes selected from a single vineyard.

Attractive deep cherry red colour with purplish reflections. Complex and well-structured, ripe fruit aromas and roasted coffee and smoky hints. With finely-crafted tannins from very ripe fruit which show its potential in bottle.

Wine making

Once destemmed, the vinification process takes place inside stainless steel wine tanks for 15 days and maximum temperatures of 26°C. Once the fermentation-maturation process is finished, the wine is aged in new French wood for malolactic fermentation.

Denomination of Origin

Jumilla



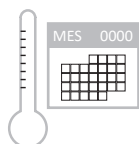
Alcohol	15,5% alc./vol.
pH	Informative 3-4
Total Acidity	Informative 5+0,5 g/l
Volatile Acidity	0,30-1 g/l
Total Sulphurous	<175 mg/l



Europallet	
Cases	6 botellas
Cases x layer	12
Layers	8
Bottles/pallet	576



Bottle	Borgoña Cépage Cete 750 ml
Cork	Natural clase A
Cap	Complejo Xenysel negra
Front label	Calzás Pie Franco
Back label	Calzás Valle Hoya Torres c/añada
Regulatory Board Strip	CRDO Jumilla



The optimal storage temperature is between 14 and 18°C. It is essential that the cork stays humid, so it is necessary for it to be in contact with the wine, therefore the wine should be kept in horizontal position.
Best before: 2 years.

