



Viñedos y Bodegas

XENYSEL

Viñedos y Bodegas
J. M. Martínez Verdú

RANGO

Monastrell & Syrah

Wine

Organic red wine ageing

Grape variety

Monastrell & Syrah

Characteristics

Wine obtained from vineyards located in Hoya de Torres Valley at 800 metres altitude. Plantation of Syrah and Monastrell ungrafted vines of more than 50 years old.

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 within stainless steel wine tanks for 15 days and maximum temperatures of 26 °C. Even the fermentation-maturation process is finished the wine is aged in new wood french and american oak for malolactic fermentation.

Denomination of Origin

Jumilla



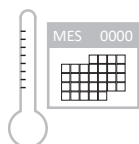
Alcohol	15,5% alc./vol.
pH	Informative 3-4
Total Acidity	Informative 5+0,5 g/l
Volatile Acidity	0,30-1 g/l
Total Sulphurous	<175 mg/l



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 Burdeos
Front label	Rango
Back label	Rango 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.

