

TERCIA DE ULEA

VIÑA BOTIAL 2015



RED WINE

V.C.P.R.D. APPELLATION

D.O. BULLAS – WINE OF SPAIN

GRAPE VARIETALS

45 % MONASTRELL | 45 % SHIRAZ | 10 % CABERNET SAUVIGNON

ALCOHOL CONTENT / 14 % VOL

AGING

Four month aging in 500 litter oak barrils, 80 % of them in French oak (Allier) 20 % of then in American oak (Finesse)

TASTING NOTES

Red cherry colour and violet tones, with medium to high colour intensity.

The “nose” is plenty of fresh fruit aromas, delicate balsamic touches with citric and liquorice notes.

Remarkable palate with perfect balance between unctuousness and power, due to sweet and soft tannins, leaving a long and fresh aftertaste.

The result is a very **elegant Mediterranean wine**, showing the characteristics of the local Monastrell grape variety, the sobriety of the chalky soils of the vineyards, and the freshness of the Sierra del Segura mountains.

FOOD PAIRING

Botial is a perfect partner for cooked fish, roast-beef, grilled sirloin beef, meat stews and cheese salads.

SERVICE TEMPERATURE / 16 ° C in autumn/winter time 15 ° C in summer time

BOTTLE SIZE / 75 CL Glass bottle with natural cork stopper

PACKAGING / 6 bottle cardboard box in horizontal position

RECOGNITIONS AND AWARDS

91 points in GUIA PEÑIN de los vinos de España 2017

“Double Gold” Medal in China Wine Awards CWSA Hong Kong 2016

