

Bodega
TERCIA DE ULEA

VIÑA BOTIAL 2020



RED WINE

V.C.P.R.D. APPELLATION D.O. BULLAS - WINE OF SPAIN

GRAPE VARIETALS

50% Monastrell | 50% Shiraz

ALCOHOL CONTENT

15,5% 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 results 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.

PACKAGING

ENVASE 75CL Glass bottle with natural cork stopper
CODIGO DE BARRAS - 843700821851
CAJA- 6 botellas en posición horizontal
PALET- cajas , Botellas , peso ,
dimensiones 800x1200

RECOGNITIONS AND AWARDS

"Gold medal" in china Wine Awards CWSA
Hong Kong 2021

