



BAYANEGRA

sweet

Wine name: BAYANEGRA RED SWEET

Grape Varietal: Moscatel

Production area: South East Spain

% by Vol.: 15

Sugar: 180 gr / Liter

Size: 750 ml.

Tasting note: Golden mahogany colour, brimming with blossom, edged with marmalade underpinned by fresh honeycomb and shale minerality. Full and soft with citric notes of lime and grapefruit providing drying cut at the finish. It has a restrainedly sweet palate with pure, intense and long finish. On the mouth it is voluptuous, concentrated yet light, full and with a delicate sensuality.

Winemaking: The vineyards are at 800 meters above sea level, with a very cold winter and dry summer, warm by day and fresh at night, therefore the grapes mature very slowly. The fermentation room has stainless steel deposits with automated cold-heat shirts. The grapes are whole bunched pressed.

Serving suggestions: Suitable to drink with tapas, meats and stews

Serving temperature: Between 6 and 8°C (43°F and 46°F)

Bottles per Case: 12 - Europallet: 864 - 20, container by pallets; 9.504
20' container loaded by cases: 15.708

Stopper: Cork / Screw Cap