



Milvus - Edición Especial

2017

RIBERA
DEL
DUERO



Ten months in new French oak barrels, performing batonage according to the lunar cycles until the end of the 2nd fermentation.

GRAPE VARIETY

Tempranillo 100%

APPEARANCE: beautiful deep cherry red colour, high to mid- density colour, violet glimmers at the rim of the glass.

AROMA: intense and complex fragrance, offering a balance between earthiness, black fruits such as strawberry, blueberry and rich woodiness which reminds us of spices, cinnamon, vanilla, roasting coffee beans, notes of coffee liqueur a perfect meeting of tenacity and acidity.

TASTE: full bodied wine but delicate and warm with black fruits, liquorice, cacao, toffee and dessert flavours, with an aftertaste reminiscent of pipe tobacco, cinnamon and vanilla.

GRADUATION:

14% vol.

TEMPERATURE BEST SERVED AT:

between 16 -18° C.

From our hundred year old vineyard, selected one grape at a time by those who work and love this vineyard best, Milvus Special Edition was born.

UNIT
Volume (liters) 0,75
Gross weight (Kg) 1,53
Bottle height (cm) 325
Bottle width 85
EAN 8437005903074

Wine expert - Antonio Izquierdo

BOX		- EUROPEAN PALLET -	
Units	6	Pallet/Box	60
Volume (liters)	4,5	Number layers / pallet	6
Gross weight (Kg)	9.20	Number boxes / layer	10
High (cm)	18	Pallet weight	550
Wide (cm)	25		
Long (cm)	32,50		



BODEGA COOP.SAN ANDRÉS
Ctra. Salas de los Infantes, Km. 11
09490 ZAZUAR, Burgos, España
Tel.: + 34 947 55 32 33
info@vegazar.es

