

## Antoñita Puñuelos



**VARIETIES:** Tempranillo Blanco

*Antoñita Puñuelos Blanco* is a certified Organic Rioja white wine. It presents an attractive yellow color with greenish reflections, clean and bright. Its aroma is fruity and comes wrapped with shades of tropical fruits, banana, apple and citrus. Its taste in the mouth is fresh, soft and very floral.

*Antoñita* pairs with all kinds of rice as well as fish and seafood. This wine is also a good choice as an aperitif. Its features will be highlighted during his time in bottle.

**Drink temperature:** 8 -10 °C

*Best before two years after the vintage*

### **Packaging**

Light Bordeaux Bottle (30 mm x 7,4 mm)

390 gr empty

1140 gr full weight

Natural Cork

Complex capsule

Carton case of six bottles (235 mm x 154 mm x 301 mm):

0,191 Kg (empty)

7,200 Kg (full)

Europallets (1200 mm x 800 mm)

125 cases (5 layers x 25 cases) (750 bottles/pallet)

Full pallet weight (aprox.): 920 Kg

EAN bottle: 8436008510814

EAN case: 8436008511811



### WINE CELLAR

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