

Antoñita Puñuelos



VARIETIES: Tempranillo Tinta

Our certified Organic Rioja Crianza wine presents an elegant cherry red color with ruby rims and ocher tones. The aroma of this wine expresses marked notes of ripe fruit, toasted memories with touches of vanilla and a light background of licorice. It is a wine with a long and very broad flavor; highlight its good structure, balanced and elegant tannins. At its finish you can taste notes of fruits and spices with a hint of prunes.

Antoñita is a good choice with all types of dishes from the Mediterranean diet whether tapas, pinchos, starters, rice, pasta, legumes, red meats and bush meat, barbecues, pasta and nuts. Its features will be highlighted during his time in bottle.

Drink temperature: 18 °C

Best before seven years after the vintage

Packaging

Prestige Bordeaux Bottle (325 mm x 74 mm)

515 gr empty

1270 gr full

Natural Cork

Complex capsule

Carton case of six bottles (235 mm x 154 mm x 326 mm):

0,191 Kg (empty)

7,800 Kg (full weight)

Europallets (1200 mm x 800 mm)

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

Full pallet weight (aprox.): 1000 Kg

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EAN Caja: 8436008511064



WINE CELLAR

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