



Antoñita Puñuelos

VARIETIES: Tempranillo Tinta

Antoñita Puñuelos Tinto is a certified Organic Rioja red wine that presents an attractive ruby red color with very clean purple tones. Its aroma is fruity and comes accompanied with shades of blueberries and blackberries. Its flavor is fresh, delicate and meaty with soft tannins that invite you to continue drinking it.

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, including fish. This wine is also a good choice as an aperitif. Its features will be highlighted during his time in bottle.

Drink temperature: 16 °C

Best before three years after the vintage

Packaging

Light Bordeaux Bottle (300 mm x 74 mm)

420 gr (empty)

1170 gr (full)

Natural Cork (also available with Screw Cap)

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: 8436008510708

EAN Case: 8436008512702



WINE CELLAR

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