

BODEGAS PRIETO PARIENTE

CONFINES DE PRIETO PARIENTE 2022

Información del producto

Nombre del vino	Confines de Prieto Pariente 2022	Cambio de añada	June
Tipo de botella	Burgundy	Alcohol (%)	14,5%
Tipo de cierre	Cork (Natural)	Acidez total	4,81 g/l
Contenido neto	0,75 L	Azúcar residual	3,4 g/l
Código de Origen	DO	Alérgenos	Sulphites
Región	CEBREROS	Sulfitos Totales	50 mg/l
Variedad de uva	100% grenache		



Winemaking process

Alcoholic fermentation with indigenous yeasts. Malolactic fermentation and 10 months aging in 500-liter French oak barrels.

Tasting

Ruby red color. On the nose, aromas of red fruits such as cherry, pomegranate skin and touches of licorice. Outstanding mineral notes, dried herbs and garrigue, as well as a nuance of orange peel. Amazing freshness and prevailing minerality with very good acidity. Deep and full-body, fine and very polished tannins. Complex and elegant. Pleasant and powerful finish.

Food Pairing

Confines de Prieto Pariente is a suitable wine to be paired with fish, mature cheese, stews, roast, and grilled meats. Ideal temperature service 8°C

Logistic information

BOTTLE

GTIN 13	8437015142043	
Height	300	mm
Diameter	87,5	mm
Wheight	1,61	Kg
Taric Code	22042138	2204

CASES

GTIN 14	28437015142047	
Height	95	mm
Lenght	572	mm
Width	313	mm
N° bottles	6	
Total weight	9,66	Kg

PALLET

Type of pallet	EUROPALLET	
Cases/Pallet	68	
Cases/Layer	4	
Layer/Pallet	13	
N° bottle	408	
Weighth	679	Kg
Height/Paletl	180	cm