


PIEZA EL COLL




Origin	Spain	
Region	PDO Calatayud	
Variety	50% Garnacha, 30% Cariñena, 20% Monastrell	
Vineyard Age	60 years	
Production	4000 - 6000 kg/ha	
Soil	State, clay and stony	
Altitude	700 - 800 m	
Viticulture	Traditional/Biodynamic	


Production

Harvest	Manual	
Alcoholic Fermentation	Inox vats fermentation controlled at 25°	
Malolactic Fermentation	In oak barrels	
Time in barrel	12 months in American oak	
Time in bottle	> 6 Months	

Tasting

Colour	Cherry red.	
Nose	Intense aroma of plum, cherry, dark chocolate and cocoa. Lightly smoked and liquoriced. Good tannins and a fruity result.	
Mouth	Medium body, it possesses sweet and well worked tannins. Ample and meaty. Long after tasting.	


Food pairing

Classic entrecote with vegetables, roasts or a cheese board.		
Serving temperature	17-18°C	


Logistics

GTIN 13	8420560000357	
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Bottle

Type	Burgundy Terre	
Height	300 mm	
Diameter	86 mm	
Weight (empty)	600 gr	

Box

Dimensions (LxHxD)	26 x 18 x 31 cm	33.5 x 20 x 31 cm	
Capacity	6 bottles	12 bottles	
Weight	7.5 kg	15 kg	

Palettes

Class	EUR	AMERICAN	
Dimensions (LxHxD)	120 x 80 x 170 cm	120 x 100 x 170 cm	
Amount of bottles	570	660	
Weight	730 kg	845 kg	