

PIEZA EL CAIDERO



Origin	Spain	
Region	PDO Calatayud	
Variety	100% Garnacha	
Vineyard Age	80 - 90 years	
Production	2000 - 3000 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, European and French oak	
Time in bottle	> 6 Months	

Tasting

Colour	Cherry red.	
Nose	Exuberant aromas reminiscent of fruits of the forest and other red and black skinned fruit. Lacteous and mineral aromas.	
Mouth	A wine of great character. Fat, voluminous and round. Structured and elegant.	

Food pairing

Classic entrecote with vegetables, roasts or a cheese board.

Serving temperature 17-18°C



Logistics

GTIN 13	8420560000364		
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	