

PIEDRA

Extremely dark red-black cherry in colour, with a violet rim.

The nose shows the attractive wild fruits and forest floor notes of **Grenache** and the dark fruits, mineral and balsamic notes of the local star grape,

Tinta de Toro.

This agreeable blend has benefited from the subtle effects of high quality oak, gaining notes of vanilla, chocolate and dark roast coffee and adding length and an agreeable roundness to the palate.

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Ctra. Toro-Salamanca ZA-605 Km. 549800 Toro - Zamora (Spain) +34 980 693 900



RESERVA



JPIEDRA

VINEYARDS PARCEL

Pago de Bocarrage.

GRAPE VARIETY

75% Tinta de Toro and 25% Garnacha.

HARVEST

Hand-picked, in 20 Kg. crates, during the second week of september.

FERMENTATION

6-8 days in stainless steel vat of 15.000 liters at controlated temperature (25° C). Pumping over occurs frequently.

BARREL AGING

18 months in barrels of French oak.

BOTTLE AGING

36 months minimum.

FILTRACIÓN

Very light, prior to bottling.



BOTTLE [BG Nova]		BOX [corrugated cardboard-vertical]		
Dimensions (HxD)	Weight	Dimensions (LxFxH)	Units per box	Weight
Height 29,6 Diameter 8,03 cm	1,17 Kg	31,6 x 24,3 x 16,2 cm	6 bot.	7,33 Kg

GTIN-13/EAN-13 8437002148539

GTIN-14/EAN-14 18437002148536

PALLET (up to 2M hight) EUROPALLET (120 x 80 (CM)
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Boxes per row	Rows per pallet	Boxes per pallet	Bottles per pallet	Pallet weight	Pallet dimensions
21	5	105	630	795 kg	80x120x170 cm