



## MASIA F VINO TINTO – NV (CANADA)

### Grape Varietal

100% Tempranillo

### Production area

Tierra de Castilla, Central Spain

### Alcohol Level

13%

### Ageing & Storage

Best drunk within 9-12 months

### Tasting Note

Tierra de Castilla is one of Spain's most historical yet innovative wine producing areas. The vineyards have a hot and dry climate producing low yielding fruit of surprising intensity and varietal characteristics.

This single varietal wine is made exclusively from the Tempranillo grape. It has been created to appeal to a broad spectrum of taste profiles.

Cherry coloured, ripe cherries and red fruits on the nose. In the mouth it is sweet, ripe and lush!

### Serving & Dining

16c/room temperature. Great with roasts (particularly lamb), grilled meats, with spicy food, good quality burgers and sausages and with strong or smoked cheeses.

### Packaging/Pallet Size

12 bottles per case - 750ml per bottle.

75 cases per pallet - 15 cases per layer (American pallet)

Or

60 cases per pallet - 12 cases per layer (Euro pallet)