

**Product Data Sheet**

Edition 06/11/2014  
 Identificación 012.0300008  
 Version nr. 3

**D.O. RIOJA "CASTILLO DE PEMARES" RESERVA 2009**

Wines and Spirits (Origin SPAIN)

**D.O.C. RIOJA RESERVA RED WINE 13,5°**

**Product Description:**

- Cherry red with tawny hues. Aromas of spice and ripe fruit fades in an excellent upbringing. Powerful and well-structured palate with tasty grand final. Best served at 18 ° C. Carefully selected the best grapes Rioja ink, 1080 days in American oak barrels. It is a wine of reference in its category.

**General Characteristics:**

- The processing of wine and the bottling process are made good manufacturing practices (GMP) and under strict sanitary control.
- CE 852/2004
- It contains no additives.

**Organoleptic Characteristics:**

- Taste / Smell:** Characteristic and own the product. On the mouth is like velvet. Well balanced.
- Aroma:** On the nose is ripe fruit with an intense and clean aroma.
- Color:** Uniforms and beautiful red cherry color.
- Additional:** Long and persistent. On glass is never enough.

**Grape Used:**

- 90% Tempanillo Grape; Mazuelo; Garnacha; Graciano.

**Presentation:**

- Glass bottle. Bordelesa Prestige Model

Model 7216			
Weight:	365 g	Verticality:	< 3,2 mm
Capacity Util:	75 cl	Mouthpiece:	18 mm
Total Capacity:	77 cl	Max. Diameter:	75,5 mm
Empty Space:	2,6%	Total Height:	289 mm

**Product Images:**



**Packaging Features:**

- Have been described in sheet format specified for each container within the manufacturing process.

**Defective Units:**

- Under controlled manufacturing protocols and CE regulations.

**Product Identification:**

- Be printed on each bottle based on the code of the factory.
- All packages contain batch information, date and time of manufacture.
- Labeled with a Spanish brand.
- Ability to include data required by the client.

**Analytical Information:**

- Product:** D.O.C.LA RIOJA RED WINE RESERVA 13,5°
- Quantity:** 0,75 l / bot

Total Degree to 20 C°:	13,53 % Vol.
Azucar Reducer:	1,70 gr / l
Dry Extract:	29,0 gr / l
Total Acidity (Tartaric):	4,95 gr / l
Volatile Acidity:	0,74 gr / l
Sulphurous Total Anhydride:	96 mg / l
Citric Acid:	less than 40 mg/l

REPORT TRIAL 145521-1-40207 94/1  
23/10/2014

**Microbiological Information:**

Viabiles:
UFC / 100 cc
Negative

**Our Offer**

**PRICE LIST**

PRICE FOB - 4 PORTS (ES)

**International Distributor:**

**RIOJA**  
 DENOMINACIÓN DE ORIGEN CALIFICADA  
**Castillo de Pemares**

**Pemares Export Business™**

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