



Varieties:

Merlot Tempranillo

Alcoholic strength: 13 %vol. Total tartaric acidity: 5 g/L Fermentation temp.: 22-25°C

Temp. to serve: 18°C

Vineyard features:

The Heretat Vall-Ventós property has **52 hectares** located between the Ordal mountain ranges and the Montserrat mountains. This location is clearly inclined to west, what allows the fields to benefit from the morning and midday sun. The vineyard rows have been planted following the imaginary lines that unite the Montserrat mountains with the Ordal mountain ranges. This distribution lets the sea winds get through the vineyard rows improving the vine health.

Elaboration: Young red wine made from Merlot and Ull de Llebre varieties. Varieties vinified separately in stainless steel tanks at a temperature of 22–25°C, with prior cold maceration to extract aromas of red fruit. Wine made without aging in barrels.

Logistic data:

Bottle:

Height: 325 mm. Diameter: 74 mm.

Empty bot. weight: 510 g. Full bot. weight: 1.250 g. Bottle capacity: 750 ml. Cork type: Microgranulated. EAN Code: 8425070002181

Box:

Height: 338 mm.
Length: 238 mm.
Width: 170 mm.
Bot. per box: 6 bottles.
Full box weight: 7,8 kg.
EAN Code: 68425070002183

Europallet:

Height: 1.497 mm. Boxes per storey: 25

Storeys: 4

Boxes per pallet: 100

Total approx. weight: 800 kg.

Tasting notes:

Dark cherry in color, with aromas of black fruit jam, such as figs, and balsamic touches. The red Portium is a wine with good structure, with silky tannins and a long aftertaste. The ideal consumption temperature is 18°C.



Raventós Rosell

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