

5 OROS

BLANCO



VITICULTURE Y WINEMAKING:

Vineyards of controlled production located between 300 and 650 metres of altitude. Fermented in stainless steel vats with controlled temperature and 8 days maceration with autochthonous yeasts.

VARIETY: Viura

ORGANOLEPTIC FEATURES:

- **APPEARANCE:** Pale yellow colour with green hints.
- **AROMA:** Characteristic of the variety with flower notes and mineral hints reminiscent of the vineyard character.
- **PALATE:** Soft entrance and balanced acidity. After taste, brief reminiscent of fruit. Sharp and full-bodied.

SERVING TEMPERATURE:

Enjoy this wine from 6 to 8 °C

BEST WITH:

All kinds of salads, vegetables, pasta, rice, fish and seafood.

ANÁLISIS:

Alcohol: 12,5% +0.5
 Volatile Acidity gr/l: 0.35 +0.1
 Total Acidity gr/l: 4.7 +-0.5
 Free SO₂ mg/l: 30 +10
 Total SO₂ mg/l: 100 +20
 PH: 3.40 +0.3

ALERGENS:

CONTAINS SULFITES

LOGISTIC DETAILS:

Bottle EAN:
 Bottle Dimensions: 30 x 7.5 cm
 Bottle Gross Weight: 1270 gr.
 Closure: synthetic cork
 Complex Capsule

 Case EAN (6 bot):
 Case Measures: 24 x 16.3 x 32.5 cm
 Pallet Measures: 0.80 x 1.20 x 1.78 m

STORAGE TEMPERATURE	5 - 25°C
VOLUME:	750 ml
UNITS PER CASE:	6
GROSS WEIGHT PER CASE:	7,6 Kg
CASES PER 80x120 PALLET:	125
CASES PER 100x120 PALLET:	150
TRUCK	
80x120 PALLET:	25
100x120 PALLET:	
20' CONTAINER	
80x120 PALLET:	11
100x120 PALLET:	10
40' CONTAINER	
80x120 PALLET:	24
100x120 PALLET:	21

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