

LUIS MARÍN

Platinum edition – Reserva

Proud of our origin, we pay tribute to the history of the winery, which generation after generation has managed to remain in time. Finally Luis Marin has been who in the present receives part of the family history and adapts it to the times. Wine that express elegance and splendor through their roots, demonstrating wisdom from the past, seeking excellence in the present. Cherry color with brick red and garnet shades. Bouquet of dried fruit, vanilla and toasted notes.

An open wine with good balance between fruit and oak ageing and with a persistent finish.

Bottle code 8426427010064



Properties

| | |
|-------------------------|-------------------------------|
| Region wine appellation | Cariñena DOP Spain |
| Soil | Limestone |
| Cap | Cork |
| Grapes | Tempranillo, Cabernet, Merlot |
| Ageing | 12 months |
| Vintage | 2018 |

Pairs well

Roasted vegetables
Wild fowl
Lamb

Analysis

| | |
|----------------|------|
| Alcohol | 14% |
| Residual sugar | 1.75 |
| Total acidity | 3.05 |
| Total sulphur | 89 |

Logistics

| Palet Distribution | Bottles/Box | Type of palet | Cases/Palet |
|-------------------------------|-------------|---------------|-------------|
| | 6 | EUR | 85 |
| | | VMF | 90 |
| | 12 | EUR | 45 |
| | | VMF | 55 |
| Empty bottle weight | 512gs. | | |
| Case measure 6 bottles | 27.5 | 19 | 31.5 |
| Full case weight (6 bottles) | 8.5Kgs. | | |
| Case measure 12 bottles | 31 | 23 | 32 |
| Full case weight (12 bottles) | 16.51 | | |