FORTALEZA DEL REY AIRÉN – SAUVIGNON BLANC



Technical data

Appellation	Vino de España	\bigcirc
Winemaker	Meritxell Vila	\frown
Vineyards	The vineyards are located in various sub-zones of the DO Catalunya with the winery selecting the best grapes for each harvest. The Mediterranean climate give great ripeness and fruit intensity.	9
Varietals	60% Airén and 40% Sauvignon Blanc	
Ebr Les the aut	Located between Barcelona and the	
	Ebro river, the IFS-certified winery at Les Borges del Camp is equipped with the very latest technology with 5 fully automated production lines and offers excellent export logistics.	Alco
Winemaking	Selected grapes are crushed. The first must is transferred to stainless steel tanks and kept for a few hours at 10°C. Temperature controlled alcoholic fermentation is then carried out at	

15-17°C to retain the grapes' characteristic fruity aromas.

Winemaker's notes

 Colour 	Pale straw colour with greenish hints.		
(Nose	Fresh, fruity aromas of apples and pears.		
) Palate	Crisp and fruity with a well-balanced creamy texture. Particularly refreshing and dry.		
Analysis			
Alcohol	11% volume		

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FORTALEZA DEL REY ROSÉ

	Technical data		Winemaker's notes
Appellation	Vino de España	Colour	Delicate fresh pink colour.
Winemaker	Meritxell Vila	<u> </u>	
Vineyards	The vineyards are located in various sub-zones of the DO Catalunya with the	(Nose	Fresh, red fruit aromas of cherries and strawberries.
	winery selecting the best grapes for each harvest. The Mediterranean climate give great ripeness and fruit intensity.) Palate	Pleasantly fruity and clean with hints of tropical fruits.
Varietals	100% Tempranillo		
Winery	Located between Barcelona and the		Analysis
	Ebro river, the IFS-certified winery at Les Borges del Camp is equipped with the very latest technology with 5 fully automated production lines and offers excellent export logistics.	Alcohol	11% volume
Winemaking	Selected grapes are crushed. The first must is transferred to stainless steel tanks with the skins and kept for a few hours at 10°C to achieve the desired colour. Temperature controlled alcoholic fermentation is then carried out at 15-17°C to retain the grapes' characteristic fruity aromas.		
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FORTALEZA DEL REY TEMPRANILLO

DELREY

Technical data

Appellation	Vino de España	💿 Colour
Vinemaker	Meritxell Vila	
∕ineyards	The vineyards are located in various sub-zones of the DO Catalunya with the winery selecting the best grapes for each harvest. The Mediterranean climate give great ripeness and fruit intensity.	(Nose
/arietals	100% Tempranillo	
Vinery	Located between Barcelona and the Ebro river, the IFS-certified winery at Les Borges del Camp is equipped with the very latest technology with 5 fully automated production lines and offers excellent export logistics.	Alcohol
Vinemaking	Selected grapes are crushed. The first must is macerated with the skins for several days to achieve the desired colour. Temperature controlled alcoholic fermentation is then carried out at 24-27°C for 10 to 15 days to obtain the grapes' characteristic fruity aromas.	

Winemaker's notes

) Colour	Deep ruby red with purple highlights		
Nose	Typical cherry aromas characteristic of the Tempranillo grape.		
) Palate	Smooth, fruity and easy-to-drink leaving the palate clean		
Analysis			
lcohol	12% volume		

