

DAIRO

A DIAMOND IN THE ROUGH

DAIRO SEDUCES WITH EASE. BOLD, FULL-BODIED, SENSUAL... DAIRO WILL STEAL YOUR HEART, AS WELL AS THE PERSON'S YOU SHARE IT WITH. READY?



TECHNICAL DATA

Red wine

DESIGNATION OF ORIGIN

D.O. Montsant

GRAPES

Grenache, Carignan, Syrah

OAK

6 months

ALCOHOL

13,5% vol.

TASTING NOTES

Red wine with intense cherry and persistent depth. Offers an elegant aroma of very concentrated ripe red fruit, with a hint of oak and mineral notes. Fleshy in the mouth, powerful with a touch of sweetness, well-balanced with an excellent varietal expression.

PAIRING

Dairo is always a good choice. Pairs well with grilled meats, stews, vegetables and legumes, as well as smoked fish and foie gras.

Serve between 14°C and 16°C.

DO MONTSANT, THE DIAMOND IN THE ROUGH

The Designation of Origin DO Montsant is located in the centre of Catalonia, forming a ring around the famous and exclusive DOQ Priorat. DO Montsant is known as the "diamond in the rough", because although it is a DO which was created only a few years ago, it already has a prestigious reputation throughout the world. In fact, its prestige is growing so fast that DO Montsant is today one of the world's top-rated regions.

Wine has been produced in the Montsant area for thousands of years. It is a very isolated area, depending exclusively on agricultural production methods that respect the environment and which serve as a good example of environmental preservation. Vineyards spread out across the mountainous slopes among olive groves, forests, and stone.

AWARDS



2011

Robert
Parker
88 points
2011



2011

Guia
Peñín
90 points
2011



2012



2011

LOGÍSTICA - LOGISTICS EURO PALLET

· Ampolles - Caixa
· Botellas - Caja
· Bottles - Carton

6

· Caixes - Palet
· Cajas - Palet
· Cartons - Pallet

100

BARCODES

· GTIN_13: 8411045718126
· GTIN_14: 48411045718124