



GALEAM CRIANZA

D.O.P. ALICANTE

“Galeam”, Latin for Hull, is a symbol of the shelter for people against adversities. It preserves the land and its traditions to pass them on to future generations. It preserves its wine making land to reach plenitude in its wines.

Area of Production

The Denominación de Origen Protegida Alicante, on the Eastern coast of Spain enjoys a warm climate throughout the year and the positive influences of the Mediterranean. The inland mountainous areas have a Continental climate.

Grape Variety

100% Monastrell

Winemaking

A very carefully selected wine from a traditional fermentation. Fermented for 12 days at a temperature of 26°C. The wine is matured in American oak casks for a minimum of 6 months.

Tasting Note

Colour: Dark red with light earthy tones.
Aroma: Intense, complex and elegant.
Taste: Full bodied, smooth, with a very long finish.

Serving Suggestions

Serve Galeam Crianza between 16 and 18°C with red meats, roasts, game and strong cheese. It is recommend the bottle is opened one hour before serving.

Vintage
2016

Alcohol Content
13.5% vol.

Available in
750ml

LOGISTICAL INFORMATION

Closure: Cork
Packaging: 6 bottles per case
Euro-pallet: 80 cases / 480 bottles
Layers: 5
Weight: 650Kg