BLECUA

 \mathscr{B} lecua is the result of a triple selection process: vineyards, grapes and barrels. Each year the top seven vineyards are identified, then following an extremely selective manual harvest bunches are chosen. Each grape variety undergoes fermentation separately in French Allier barrels. After twelve months only the barrels which have developed exceptionally are chosen for the final blend. Following a further eight months ageing as a blend the wine is bottled directly without filtration.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOÙLD NOT DRINK ALCOHOLIC BEVERAGÉS DURING PREGNANCY BECAUSE OF THE RISK EFECTS. (2) CONSUMPTION OF ALCOHOLIC IMPAIRS YOUR ABILITY TO DRIVE A CAR OR BIRTH DEFECTS. OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

BOTTLED BY VIÑAS DEL VERO S.A. | RENº 6523HU, BARBASTRO, SPAIN PRODUCT OF SPAIN | DENOMINACIÓN DE ORIGEN SOMONTANO | 750 ML ALC BY VOL 14% | CONTAINS SULFITES | WWW.VINASDELVERO.ES

RED WINE

 GONZALEZ BYASS USA, USA CHICAGO, ILLINOIS.

consejo regulador de la denominación de origen

