Sea Legend NO 10





<u>UNCORKING</u>

Ideal storage temperature: 12°C (53.6°F) Recommended serving temperature: 5°C (41°F)

TASTING NOTE

Sisual: bright orange colour.

Aroma: Primary fruit flavour of lemon, pear, nectarine, special apple pie aromas. Very open, generous, powerful, very fresh profile with hints of caramel, honey and bitter orange marmalade.

Solution Flavor: freshing balance with silky tasty character, with a very long citric and honey after-taste with an elegant minerality.

Extraction Date: 30/10/2019

Limited Edition: 460 units

Packaging: Boxes of 1, 2 or 6 bottles. Every bottle comes with specially designed gift box and booklet. A japanese artist has represented the marine species of the underwater cellar through watercolor paintings.

Production: Aged for 14 months in French Oak barrels and undersea treasuring of 15 months.

Varietal: Grenache gris

Appelation: Desert of Aragón (Monegros), old vineyards.

Specific Region: Lécera (Aragón)

Alcohol Content: 15,5% Vol

ENOLOGIST

Dr. Antonio T. Palacios, Head Enologist Bodega Crusoe Treasure