



Wine Tech Sheet

FREUD 2007

Varietals

Syrah and Garnacha

Aging

10 months in new French oak
(Allier)

Color

Inky purple with a touch of
ruby

Nose

Cedar, clove, vanilla, brown
sugar, coffee and spice

Mouth

Vanilla, tobacco, black cherry
flavor, cassis, anise and clove

Analysis

Alcohol: 14,5% ABV

Residual sugar: 2,0 gr/L

Ph: 3,9

Enjoy

Within 6-8 years

Best with

Salads, pasta, meat dishes, ri-
sotto, cheese and while
reading Grunberg's novels

Appellation

D.O. Vinos de Madrid

Logistical Information

Cases of 6 bottles of 750 ml.

Barcode bottle: 8 424767 000288

Load per Euro pallet:

100 cases of 6 bottles

Quantities made

Freud Vintage 2007:

12.000 bottles

(commercialized since July 2010)

Freud Vintage 2008:

25.000 bottles

(ready in July 2011)

Availability

Freud 2007 is currently sold in
Spain, Netherlands, Belgium and
Germany. UK, Denmark, USA,
Canada and other markets to be
followed soon.

