

## País Dry-farmed from DO Secano Interior 2020

Tender No. 202111005

The reference of the project, use it in communication with us.

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<b>Monopoly:</b> <i>Which monopoly distributor.</i>	Norway (Vinmonopolet)
<b>Assortment:</b> <i>Which type of initial contract.</i>	Permanent Listing or One time buy
<b>Deadline written offer:</b> <i>Before this date you have to submit paperwork.</i>	April 5, 2021
<b>Launch Date:</b> <i>Expected date the product will be launched in the market.</i>	November 1, 2021

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<b>Characteristics:</b> <i>An explanation of style profile of the product.</i>	País Dry-farmed from DO Secano Interior 2020
<b>Taste Style:</b> <i>(See <a href="#">Taste Styles Info</a>) Red Wines Info</i> <i>The style of what the buyer have in mind, see link for detailed description.</i>	Complexity / Aromatic quality

## Product Requirements

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<b>Country of Origin:</b> <i>What Country / Countries the product is originating from.</i>	Chile
<b>Type of Product:</b> <i>What type of product our client ask for.</i>	Red wine
<b>Region (Classification):</b> <i>The region/classification of the product.</i>	DO Secano Interior
<b>Grapes:</b> <i>The grape composition of the product.</i>	Single grape variety País
<b>Vintage:</b> <i>The vintage we ask for.</i>	2020
<b>Ex. Cellar Price:</b> <i>The net price we could pay per unit (not per case). Notice that we do not ask for any commission on top of this price!</i>	3,2 - 5 € per 750 ml Glass bottle
<b>Minimum Volume (units):</b> <i>The minimum volume we have to state in the offer.</i>	4.000 (Volume Unit 750 ml Glass bottle)
<b>Estimated Volume (yearly):</b> <i>The estimated volume of the product on a yearly basis.</i>	10.000 (Volume Unit 750 ml Glass bottle)
<b>Type of Container:</b> <i>The type of container requested for the product.</i>	Glass bottle
<b>Container Size:</b> <i>The volume of container requested for the product.</i>	750 ml
<b>Ageing:</b> <i>The required ageing.</i>	No influence of wood
<b>Other Requirements:</b> <i>Other criteria the product have to meet.</i>	<ol style="list-style-type: none"><li>1. Dry-farmed</li><li>2. No use of cultivated yeast</li><li>3. Min. 25 % whole cluster fermentation</li><li>4. No influence of wood</li><li>5. One offer per producer</li></ol>

Read about Concealed Wines Code of conduct & CSR Standard [here](#).

**To receive further information on this and other tenders feel free to contact us:**

**Telephone:** 08-41 02 44 34

# CONCEALED WINES

UNIQUE WINES FROM GREAT PRODUCERS

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## ONLINE SUPPORT

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