

El Jardín  
del Edén

EVERYDAY  
IS LIKE  
SUNDAY<sup>®</sup>  
EARTH,  
WINE &  
SUN



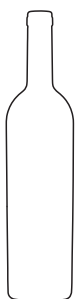
# EL JARDÍN DEL EDÉN. VINO TINTO



## PRODUCTO

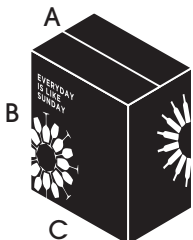
Article	<b>EILS JARDÍN DEL EDÉN</b>
Variety	<b>VINO TINTO. CRIANZA</b>
Year	<b>2018</b>
Lot	<b>L-JD-01-18</b>
Breed	<b>Harvest in the first fortnight of October. Elaboration: De-stemmed and crushed grapes are vatted for approximately 18 days. Alcoholic fermentation: Spontaneous, with indigenous yeast, at a controlled temperature of 28°C. Malolactic fermentation: Spontaneous, in barrel.</b>
Country of origin	<b>Spain</b>
Region	<b>San Asensio</b>
Designation	<b>D.O.Ca. Rioja</b>
Variety of grape	<b>100% Tempranillo</b>
Alcohol	<b>14% Alcohol by Volume. CONTAINS SULFITES</b>
Reducing sugars	<b>- g/l</b>

**RIOJA**  
DENOMINACIÓN DE ORIGEN CALIFICADA



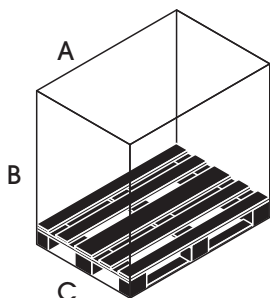
## BOTELLA

EAN Code	<b>8437021573268</b>
Bottle	<b>Veralia. Bordelesa 75 Sensación fondo hundido</b>
Volume	<b>750 ml</b>
Height	<b>315 mm</b>
Diameter	<b>75 mm</b>
Empty weight	<b>565 g</b>
Full weight	<b>1320 g</b>
Label	<b>Envelope label</b>
Shutter	<b>Cork and capsule</b>



## BOX

Box code	<b>-</b>
Content	<b>6 Bottles</b>
Total Volume	<b>4500 ml</b>
Length (A)	<b>150 mm</b>
Height (B)	<b>330 mm</b>
Width (C)	<b>230 mm</b>
Total weight	<b>8 Kg</b>



## PALLET

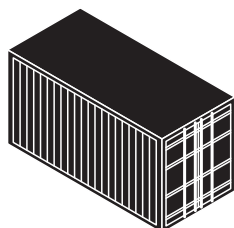
Boxes per storey	<b>26</b>
Storeys	<b>5</b>
Total cases	<b>130</b>
Total bottles	<b>780</b>
Length (A)	<b>1200 mm</b>
Height (B)	<b>1816 mm</b>
Width (C)	<b>800 mm</b>
Total weight	<b>1067 kg</b>
Volume	<b>1,74 m3</b>

## EUROPEAN RANGE

## AMERICAN RANGE



<b>34</b>
<b>5</b>
<b>170</b>
<b>1020</b>
<b>1200 mm</b>
<b>1816 mm</b>
<b>1000 mm</b>
<b>1385 kg</b>
<b>2,17 m3</b>



## CONTAINER

## EUROPEAN RANGE

## AMERICAN RANGE

	EUROPEAN RANGE		AMERICAN RANGE	
	20 FEET	40 FEET	20 FEET	40 FEET
Total range	<b>11</b>	<b>25</b>	<b>9</b>	<b>20</b>
Weight content	<b>11737 kg</b>	<b>26675 Kg</b>	<b>12485 Kg</b>	<b>27700 Kg</b>
Total boxes	<b>1430</b>	<b>3250</b>	<b>1530</b>	<b>3400</b>
Total bottles	<b>8580</b>	<b>19500</b>	<b>9180</b>	<b>20400</b>
WITHOUT RANGES	<b>1550</b>	<b>4000</b>	<b>1550</b>	<b>4000</b>

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Reducing sugars	<b>- g/l</b>

**RIOJA**  
DENOMINACIÓN DE ORIGEN CALIFICADA

## THE TASTING



Tilting the glass about 60° and on a white background, in the heart of the glass we observe cherry red tones mixed with bright purples, giving the wine a spectacular liveliness, we find a meniscus with violet tones and very little evolved. This indicates the good work of the wine since the tones have evolved in the barrel but respecting the liveliness of the wine.

On the nose, in a still glass we can perceive aromas of black fruit, such as blackberries or blueberries and new and clean wood. If we move the glass, the previously described aromas are mixed, to offer us black fruit mixed with dried fruit and reminiscent touches of vanilla.

On the palate it is a very complete wine, with a long drink in which we find a tame tannin, tasty and not very aggressive on the palate, which makes the tactile sensations pleasant and silky. With flavors of black fruit, and coconuts with hints of vanilla.

It is a wine very marked by the typical terroir of Rioja Alta, giving very balanced general characteristics capable.

## PAIRING



Perfect to accompany stews, stews, stewed lentils, stuffed turkey, entrecotes and fatty fillets of beef, lamb or pork and cured cheeses. Quality hams and sausages.

Service temperature 16°/18°C.

## PREMIOS



These wines are made in a sustainable way

- The 2016 Crianza vintage has a Platinum Decanter award with 97 points and this vintage will be presented for different awards.

- The line is currently being developed and will also include young, white, rosé and signature wines.



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SUNDAY®**

**EARTH,  
WINE &  
SUN**

Dirección Fiscal  
EVERYDAY IS LIKE SUNDAY S.L.  
CIF: B26511253  
Calle Canalejas, 15. 3º  
26005 Logroño. La Rioja. España

Dirección Comercial  
Calle Portales, 21. 1º D  
26001 Logroño. La Rioja. España  
[www.everydayislikesunday.es](http://www.everydayislikesunday.es)

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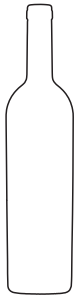
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## PRODUCTO

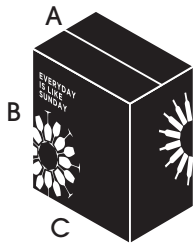
Article	<b>EILS JARDÍN DEL EDÉN</b>
Variety	<b>VINO TINTO. JOVEN</b>
Year	<b>2021</b>
Lot	<b>L-JE-01-21</b>
Breed	<b>Average age: Over 30 years. Harvest date: First fortnight of October. Elaboration: De-stemmed and crushed grapes are vatted for approximately twelve days. Alcoholic fermentation: Spontaneous, with indigenous yeast, at a controlled temperature of 25°C Malolactic fermentation: Spontaneous, 18 days.</b>
Country of origin	<b>pain</b>
Region	<b>San Asensio</b>
Designation	<b>D.O.Ca. Rioja</b>
Variety of grape	<b>100% Tempranillo</b>
Alcohol	<b>14% Alcohol by Volume. CONTAINS SULFITES</b>
Reducing sugars	<b>- g/l</b>

**RIOJA**  
DENOMINACIÓN DE ORIGEN CALIFICADA



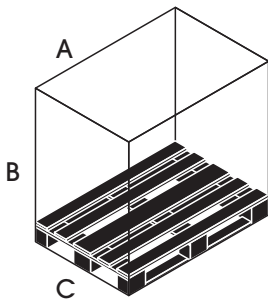
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Shutter	<b>-</b>



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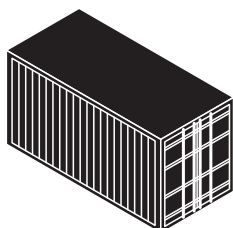
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DENOMINACIÓN DE ORIGEN CALIFICADA

## LA CATA



Tilting the glass about 60° and on a white background, we can observe a high layer formed of cherry red tones, intermingled, as we move radially away from the center, with blue tones, giving us vivid and brilliant purple reflections as we approach the meniscus.

With a still glass we can get an idea of the potential of this wine, perceiving an admirable complexity of fruit and aromatic cleanliness.

Stirring the glass we find aromas of a mixture of fleshy fruits such as peach, banana, raspberry, with black fruit, such as blackberry or currant.

In the mouth, the nose corroborates us with flavors of fruit compote with notes of almonds, being an intense, full-bodied and very well-armed wine; the tannins are long and velvety which, together with the tear, gives it exceptional volume.

## PAIRING



They are accompanied by rice, pasta, cooked legumes, vegetable stews, roasted white meat or in sauce, red meat and semi-cured cheeses.

Service temperature 16°/18°C.