

BODEGA CABOVASA - DESIGNATION OF ORIGIN "VALDEPEÑAS"

TECHNICAL DATA SHEET "MONTECLARO CRIANZA" RED WINE



Designation of Origin: Valdepeñas

Vineyards: With selected grapes from the best vineyards in the area

Grape Variety: 100% Tempranillo

Vineyard production:
Approximately 5.000 kg / hectare

Harvest time: First week of September of the year indicated on the label.

Elaboration: Fermented with temperature control of 27 ° C and with 14 day maceration during which daily we make "remontados" (technical operations in the winery to improve fermentation) to get all the organoleptic characteristics desired.

Aging: Stay six months in oak barrels. Finally rested and matured in the bottle, comes to market after two years of growing up in our caves.

Tasting notes: Garnet red with iridescences orange, very clean and with bright hues. Balsamic and pastry aromas with some soft notes wood toast, coffee and berries. The palate is soft, round, good structured and tannins very sweet in its long persistence.

Analytical data:

Alcoholic strength: 13% vol.

Volatile acidity: 0,55 g/l

Total acidity: 4,85 g/l

Ph: 3,85

Residual sugar: 1,95 g/l

Total sulfur: 70 mg/l

Color intensity: 7,25

Type of bottle: Bordelesa Stilus

Remarks: It is recommended oxygenate the wine during 15-30 minutes before serving. Optimal consumption temperature is 15 to 17 °.



Other information:

6 Units per box
100 Boxes per pallet
600 Units per pallet

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