

BODEGA CABOVASA - DESIGNATION OF ORIGIN "VALDEPEÑAS"

TECHNICAL DATA SHEET "MONTECLARO RESERVA" RED WINE



Designation of Origin: Valdepeñas

Vineyards: With selected grapes from the best vineyards in the area, with an age of over 40 years.

Grape variety: 100% Tempranillo.

Vineyard production:
Approximately 4.000 kg / hectare

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

Elaboration: Fermented with temperature control of 27 ° C and with 25 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 minimum 12 months in oak barrels. Finally rested and matured in the bottle, comes to market after three years of growing up in our caves.

Tasting notes: Intense dark cherry red with ocher hues, characteristic of its long aging in wood. Exquisite varietal aromas with spicy tones, being in the mouth tasty and well structured, with fruit elegantly assembled with toasted oak with a long, elegant finish.

Analytical data:

Alcoholic strength: 13,00 % vol.
Volatile acidity: 0,60 g/l
Total acidity: 4,90 g/l
Ph: 3,85
Residual sugar: 1,80 g/l
Total sulfur: 60 mg/l
Color intensity: 8,10



Type of bottle: Bordelesa

Remarks: It is recommended oxygenate the wine during one hour before serving. Optimal consumption temperature is 16 to 18° C.

Awards: 2.003 – Bronze Medal "Gran Selección Castilla La Mancha"

Other information:

12 Units per box
60 Boxes per pallet
720 Units per pallet