

BODEGA CABOVASA - DESIGNATION OF ORIGIN "VALDEPEÑAS"

TECHNICAL DATA SHEET "MONTECLARO TRADICIONAL" RED WINE



Designation of Origin: Valdepeñas

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

Grape variety: Tempranillo.

Vineyard production:

Approximately 5.000 kg / hectare

Harvest time: Third and fourth week of September and first week of October.

Elaboration: Fermented at temperatures below 27 ° C for 10 days, during which daily we make "remontados" (technical operations in the winery to improve fermentation) to get all the organoleptic characteristics desired.

Tasting notes: Red purplish and garnet and bright clean appearance. It has primary aromas, fruity and medium intensity. In mouth, moderate tannic expression and harmony between acidity and alcohol, with a lingering finish.

Analytical data:

Alcoholic strength: 12,00 % vol.

Volatile acidity: 0,55 g/l

Total acidity: 4,70 g/l

Ph: 3,95

Residual sugar: 1,90 g/l

Total sulfur: 90 mg/l

Color intensity: 4,85

Type of bottle: Bordelesa

Remarks: Optimal consumption temperature is 15 to 17° C



Other information:

12 Units per box

60 Boxes per pallet

720 Units per pallet