BODEGA CABOVASA - DESIGNATION OF ORIGIN "VALDEPEÑAS"

TECHNICAL DATA SHEET "MONTECLARO TRADICIONAL" WHITE WINE



Designation of Origin: Valdepeñas

Vineyards: With short pruning

Variety: Airén.

Vineyard production:

Approximately 6.000 kg / hectare

Harvest time:

Third week of September

Elaboration: Fermented with yolk musts of Airen variety, previously decanted 24 hours at a temperature below 16 ° C.

Tasting notes: Very pale color with slight yellow hue. On nose rich and abundant variety of fruit flavors, a very fine, fresh and lively palate is perceived.

Analytical data:

Alcoholic strength: 12% vol Volatile acidity: 0,25 g/l Total acidity: 4,70 g/l

Ph: 3,90

Residual sugar: 1,75 g/l Total sulfur: 120 mg/l

Type of bottle: Bordelesa

Remarks: Optimal consumption temperature is 6 °.



Other information:

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