

BODEGA CABOVASA - DESIGNATION OF ORIGIN "VALDEPEÑAS"

TECHNICAL DATA SHEET "MONTECLARO" YOUNG RED WINE



Designation of Origin: Valdepeñas

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

Grape variety: 100% Tempranillo.

Vineyard production:

Approximately 4.000 kg / hectare

Harvest time: Third week of August of the year indicated on the label, coinciding with the moment in which the grapes have their maximum fruitiness.

Elaboration: Young red wine fermented to temperature below 24° C , for 5 days, during which daily we make "remontados" (technical operations in the winery to improve fermentation) to get all the organoleptic characteristics desired.

Tasting notes: Cherry color with violet reflections, very shiny intense aromas of ripe red fruits and a fresh palate, tannin balance and well integrated medium-high acidity with a ending that reminds this wine variety.

Analytical data:

Alcoholic strength: 13% vol.

Volatile acidity: 0,45 g/l

Total acidity: 5,25 g/l

Ph: 3,70

Residual sugar: 1,75 g/l

Total sulfur: 70 mg/l

Color intensity: 7,50

Type of bottle: Bordelesa Stilus

Remarks: Optimal consumption temperature is 12 to 15 °.



Other information:

6 Units per box

100 Boxes per pallet

600 Units per pallet