

DATA SHEET

CLOE BRUT 2020

BRAND

Cloe

APPELLATION OF ORIGIN

TYPE OF WINE

Brut Nature Sparkling

GRAPE VARIETIES

100% Sauvignon Blanc

EAN

8437009187418

SCC

6 Bottles: 8437009187401

CRIANZA

Not crianza

BOTTLES

Production:

Limited

Presentation:

Boxes of 6 bottles.

VINEYARD AREA

City:

Ronda

Cultivation system:

Vertical trellis system

Pluviometry:

824L

Altitude:

815m

GRAPE HARVEST

Harvest:

Night time by hand

Selection:

Hand selection of clusters

Transportation:

18 kg. boxes

Harvest date:

13th August 2020

Bottling date:

June 2022

WINEMAKING

Selection:

Second selection
on table by hand.

Maceration:

24 hours in a 8°C
room

Elaboration:

Maceration with
peles and post
pressed

Alcoholic

fermentation:

Control temperture
between 18-20°C.

Rima:

18 months

Filtration:

Tangential (not
chemical)

RECOMENDATION

Pairin:

Suchi, raw fish,
rice, red fruits

Serving temperture:

7°Cto 10°C.

TECHNICAL

ANALYSIS

Alcohol strenght:

% vol.: 12

Ph:

3,37

Acidity:

5,8 gr/l of tartaric
acid

Glicerol:

4,95 gr/l

Sugar:

1,29 gr/l

IPT:

6,96

Free SO2:

15 mg/l

Volatile acidity:

0,42 gr/l of acetic
acid

BODEGA DONA FELISA

