

DATA SHEET

BRAND

Cloe

APELLATION OF ORIGIN

Chardonnay Varietal

TYPE OF WINE

Dry white

GRAPE

VARIETIES

100% Chardonnay

EAN

8437009187135

SCC

6 Bottles: 8437009187166

CRIANZA

3 month of crianza over lees.

BOTTLES

Production:

Limited

Presentation:

Boxes of 6 bottles.

VINEYARD AREA

City:

Ronda

Cultivation system:

Vertical trellis system

Pluviometry:

511 L

Altitude:

810m

GRAPE HARVEST

Harvest:

Night time by hand

Selection:

Hand selection of clusters

Transportation:

18 kg boxes

Harvest date:

07th August 2021

Bottling date:



December 2021

CLOE 2021

WINEMAKING

Selection:

Second selection on table by hand.

Maceration:

24 hours in a 8°C room

Elaboration:

CrioMaceration with peles and post-pressing

Alcoholic

fermentation:

Under control temperature between 18-20°C.

Malolactic

fermentation:

Started.

Filtration:

Tangential (not chemical)

RECOMENDATION

Pairin:

Suchi, tuna, raw fish, sea food, fish baked in salt.

Serving temperature:

7°C to 10°C.

TECHNICAL ANALYSIS

Alcohol strenght:

% vol.: 13

Ph:

3,36

Acidity:

6,14 gr/l of tartaric acid

Glycerol:

5,10 gr/l

Sugars:

0,53 gr/l

IPT:

8,5435

Free SO2:

30mg/l

Volatile acidity:

0,33 gr/l of acetic acid