

## DATA SHEET

### BRAND

Cloe

### APELLATION 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:

824 L

#### Altitude:

815m

### GRAPE HARVEST

#### Harvest:

Night time by hand

#### Selection:

Hand selection of clusters

#### Transportation:

18 kg. boxes

#### Harvest date:

10th August 2018

#### Bottling date:

March 2021



## CLOE BRUT

### 2018

### 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 temperature between 18-20°C.

#### Rima:

18 months

#### Filtration:

Tangential (not chemical)

### RECOMENDATION

#### Pairin:

Suchi, raw fish, rice, red fruits

#### Serving temperature:

7°C to 10°C.

### TECHNICAL

### ANALYSIS

#### Alcohol strenght:

% vol.: 12

#### Ph:

3,25

#### Acidity:

6,4 gr/l of tartaric acid

#### Glicerol:

5,30 gr/l

#### Sugar:

0,59 gr/l

#### IPT:

7,5435

#### Free SO2:

30mg/l

#### Volatile acidity:

0,24 gr/l of acetic acid

# BODEGA DOÑA FELISA

