

DATA SHEET

BRAND

Cloe

APELLATION OF ORIGIN

Varietal

TYPE OF WINE

Dry Rosé

GRAPE VARIETIES

100% Garnacha

EAN

8437009187326

SCC

6 Bottles: 8437009187319

CRIANZA

Not crianza.

BOTTLES

Production:

Limited

Presentation:

Boxes of 6 bottles.

VINEYARD AREA

City:

Ronda

Cultivation system:

Vertical

Pluviometry:

511 L

Altitude:

810m

GRAPE HARVEST

Harvest:

Night time by hand

Selection:

Hand selection of clusters

Transportation:

18 kg. boxes

Harvest date:

28th September 2021

Bottling date:

February 2022



CLOE ROSÉ

2021

WINEMAKING

Selection:

Second selection on table by hand

Maceration:

24 hours in a 8°C room

Elaboration:

Dripping by draining

Alcoholic fermentation:

Control temperture, low temperture.

Malolactic fermentation:

Started.

Filtration:

Tangential (not chemical)

RECOMENDATION

Pairin:

Pastas, Smoked food, Oysters,
Fish baked in salt.

Serving temperture:

7°C.

TECHNICAL ANALYSIS

Alcohol strength:

% vol.: 12

Ph:

3,16

Acidity:

5,81 gr/l of tartaric acid

Glicerol:

4,60 gr/l

Sugar:

0,33 gr/l

IPT:

5,035

Free SO₂:

30mg/l

Volatile acidity:

0,22 gr/l of acetic acid