

DATA SHEET

BRAND

Cloe

APELLATION OF ORIGIN

Chardonnay Varietal

TYPE OF WINE

Dry white

GRAPE VARIETIES

100% Chardonnay

EAN

68437009187571

SCC

6 Bottles: 8437009187562

CRIANZA

Concrete barrels.

BOTTLES

Production:

Limited

Presentation:

Boxes of 6 bottles.

VINEYARD AREA

City:

Ronda

Cultivation system:

Vertical trellis system

Pluviometry:

525 L

Altitude:

810m

GRAPE HARVEST

Harvest:

Night time by hand

Selection:

Hand selection of clusters

Transportation:

18 kg boxes

Harvest date:

11th August 2024

Bottling date:

January 2025.



CIUDAD SECRETA BLANCO

2024

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
(notchemical)

RECOMENDATION

Pairin:

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

Serving temperature:

7°Cto 10°C.

TECHNICAL

ANALYSIS

Alcohol strenght:

% vol.: 13,2

Ph: 3,31

Acidity:

6.9 gr/l of tartaric acid

Glicerol:

5,35 gr/l

Sugars:

0,29 gr/l

IPT: 13

Free SO2: 29mg/l

Volatile acidity:

0,34 gr/l of acetic acid