BODEGA DOÑA FELISA

DATA SHEET

CLOE BRUT 2021

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:
Limitated

Presentation:
Boxes of 6 bottles.

VINEYARD AREA
City:
Ronda

Cultivation system:
Vertical trellis system

Pluviometry:
511L

Altitude:
815m

GRAPE HARVEST
Harvest:
Night time by hand

Selection:
Hand selection of clusters

Transportation:
18 kg. boxes

Harvest date:
17th August 2021

Bottling date:
August 2023

WINEMAKING
Selection:
Second selection on table by hand.

Maceration:
24 hours in a 8ºC room

Elaboration:
Maceration with peles and post pressed

Alcoholic fermentation:
Control tempeture between 18-20ºC.

Rima:
14 months

Filtration:
Tangential (not chemical)

RECOMENDATION
Pairin:
Suchi, raw fish, rice, red fruits

Serving tempeture:
7ºCto 10ºC.

TECHNICAL ANALYSIS
Alcohol strenght:
% vol.: 12

Ph:
2,29

Acidity:
5,2 gr/l of tartaric acid

Glicerol:
4,56 gr/l

Sugar:
1,08 gr/l

IPT:
6,566

Free SO2:
27 mg/l

Volatile acidity:
0,44 gr/l of acetic acid