

DATA SHEET

BRAND

Cloe

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:

525L

Altitude:

815m

GRAPE HARVEST

Harvest:

Night time by hand

Selection:

Hand selection of clusters

Transportation:

18 kg. boxes

Harvest date:

16th August 2022

Bottling date:

August 2024

CLOE BRUT 2022

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 temperture between 18-20°C.

Rima:

14 months

Filtration:

Tangential (not chemical)

RECOMENDATION

Pairin:

Suchi, raw fish, rice, red fruits

Serving temperture:

7°Cto 10°C.

TECHNICAL ANALYSIS

Alcohol strenght:

% vol.: 12

Ph:

3,04

Acidity:

6,8 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

