

DATA SHEET

BRAND

Cloe

APELLATION OF ORIGIN

Chardonnay Varietal

TYPE OF WINE

Dry white

GRAPE VARIETIES

100% Chardonnay

EAN

8437009187135

SCC

6 Bottles: 8437009187166

CRIANZA

3month ofcrianzaover lees.

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:

March 2025.



CLOE 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 temperture between 18-20°C.

Malolactic fermentation:

Started.

Filtration:

Tangential (notchemical)

RECOMENDATION

Pairin:

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

Serving temperture:

7°Cto 10°C.

TECHNICAL ANALYSIS

Alcohol strenght:

% vol.: 13

Ph:

3,31

Acidity:

5,8 gr/l of tartaric acid

Glicerol:

5,35 gr/l

Sugars:

0,53 gr/l

IPT:

9,22

Free SO2:

30mg/l

Volatile acidity:

0,33 gr/l of acetic acid