

DATA SHEET

BRAND

Cloe

APELLATION OF ORIGIN

Chardonnay varietal

TYPE OF WINE

Dry white

GRAPE VARIETIES

100% Chardonnay

EAN

8437009187333

SCC

3 Bottles of 1,5l 8437009187388

CRIANZA

2 month of crianza

BOTTLES

Production:

Limited

Presentation:

Boxes in a 1,5L 3 bottles

VINEYARD AREA

City:

Ronda

Cultivation system:

Vertical trellis system

Pluviometry:

668L

Altitude:

810m

GRAPE HARVEST

Harvest:

Night time by hand

Selection:

Hand selection of clusters

Transportation:

18 kg boxes

Harvest date:

11th of August 2022

Bottling date:

Enero 2023

CLO MAGNUN

2023

WINEMAKING

Selection:

Second selection.

Maceration:

24 hours in a 8°C room

Elaboration:

CrioMaceración con las pieles

Y posterior presando

Alcoholic fermentation:

Control temperture

Between 18-20°C

Malolactic fermentation:

Started.

Filtration:

Tangential (not chemical)

RECOMENDATION

Pairin:

Suchi, tuna, shells, oysters,
fish baked with salt.

Serving temperture:

7°C to 10°C.

TECHNICAL ANALYSIS

Alcoholic strenght:

% vol.: 13

Ph:

3,3

Acidity:

5,8 gr/l tartaric acid

Glycerol:

5,35 gr/l

Sugars:

0,53 gr/l

IPT:

9,22

Free SO2:

30mg/l

Volatile acidity:

0,33 gr/l de acetic acid

