

DATA SHEET

BRAND

Doble Doce

APELLATION OF ORIGIN

Sierras de Málaga

TYPE OF WINE

Dry red

GRAPE VARIETIES

Cabernet S. and Merlot

EAN

8437009187029

SCC

12 Bottles: 8437009187159

CRIANZA

15 months in a french oak

BOTTLES

Production:

Limited

Presentation:

6 bottles boxes.

VINEYARD AREA

City:

Ronda

Cultivation system:

Vertical trellis system

Pluviometry:

498 L

Altitude:

850m

GRAPE HARVEST

Harvest:

Night time by hand

Selection:

Hand selection of clusters

Transportation:

18 kg. boxes

Harvest date:

07th October 2018

Bottling date:

March 2020



DOBLE DOCE

2018

WINEMAKING

Selection:

Second selection on table one by one.

Maceration:

24 hours in a 8°C room

Elaboration:

Cold maceration

Alcoholic fermentation:

Control temperture between 22-26°C

Malolactic fermentation:

Full

Filtration:

Tangential (not chemical)

RECOMENDATION

Pairin:

Red meat, haunting meat
and stews

Serving temperture:

16 °C.

TECHNICAL ANALYSIS

Alcoholic strenght:

% vol.: 13

Ph:

3,46

Acidity:

6,1 gr/l of tartaric acid

Glicerol:

7,5 gr/l

Sugar:

0,3 gr/l

IPT:

78,8

Free SO2:

22 mg/l

Volatile acidity:

0,65 gr/l of acetic acid