

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 2017

Bottling date:

March 2019

DOBLE DOCE

2017

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.: 15

Ph:

3,69

Acidity:

5,70 gr/l of tartaric acid

Glicerol:

12,66 gr/l

Sugar:

0,69 gr/l

IPT:

98,5

Free SO2:

26mg/l

Volatile acidity:

0,57 gr/l of acetic acid

