

## DATA SHEET

### BRAND

Markíss

### APELLATION OF ORIGIN

Sierras de Málaga

### TYPE OF WINE

White

### GRAPE VARIETIES

100% Sauvignon Blanc

### EAN

8437009187500

### SCC

### CRIANZA

6 months in hungarian oak

### BOTTLES

#### Production:

1800 bottles

#### Presentation:

Box of 3 bottles

### VINEYARD AREA

#### City:

Ronda

#### Cultivation system:

Vertical trellis system

#### Pluviometry:

511 L

#### Altitude:

900m

### GRAPE HARVEST

#### Harvest:

Night time by hand

#### Selection:

Hand selection of clusters

#### Transportation:

18 kg. boxes

#### Harvest date:

17th October 2021

#### Bottling date:

August 2022



## MARKÍSS 2021

### WINEMAKING

#### Selection:

Second selection by hand.

#### Maceration:

24 hours in a 8°C room

#### Elaboration:

Cold maceration

#### Alcoholic fermentation:

Control temperture

Between 18-20°C

#### Malolactic fermentation:

Started

#### Filtration:

Tangential (not chemical)

### RECOMENDATION

#### Pairin:

White and fatty fish, white meat and rice.

#### Serving temperature:

7° to 10°C.

### TECHNICAL ANALYSIS

#### Alcoholic strenght:

14,9 % vol.

#### Ph:

3,25

#### Acidity:

7,65 gr/l of tartaric acid

#### Glycerol:

10,21gr/l

#### Sugar:

0,23 gr/l

#### IPT:

15,119

#### Free SO2:

20,48 mg/l

#### Volatile acidity:

0,27 gr/l of acetic acid