

DATA SHEET

BRAND

Mercure

APELLATION OF ORIGIN

Sierras de Málaga

TYPE OF WINE

Dry red

GRAPE VARIETIES

100% Petit Verdot

EAN

8437009187227

SCC

CRIANZA

18 months in french oak

BOTTLES

Production:

Limited

Presentation:

1 bottle.

VINEYARD AREA

City:

Ronda

Cultivation system:

Vertical trellis system

Pluviometry:

646 L

Altitude:

840m

GRAPE HARVEST

Harvest:

Night time by hand

Selection:

Hand selection of clusters

Transportation:

18 kg. boxes

Harvest date:

12th October 2015

Bottling date:

July 2017



MERCURE

2015

WINEMAKING

Selection:

Second selection by hand.

Maceration:

24 hours in a 8°C room

Elaboration:

Cold maceration

Alcoholic fermentation:

Control temperture

Between 22-28°C

Malolactic fermentation:

Full

Filtration:

Tangential (not chemical)

RECOMENDATION

Pairin:

Roast and grills

Serving temperture:

16 °C.

TECHNICAL ANALYSIS

Alcoholic strenght:

% vol.: 15

Ph:

3,55

Acidity:

5,8 gr/l of tartaric acid

Glicerol:

10,45 gr/l

Sugar:

0,55 gr/l

IPT:

111,2

Free SO2:

32mg/l

Volatile acidity:

0,67 gr/l of acetic acid