

DATA SHEET

BRAND

Chinchilla Roble

APELLATION OF ORIGIN

Sierras de Málaga

TYPE OF WINE

Dry red

GRAPE VARIETIES

Tempranillo and Tintilla de Rota

EAN

8437009187005

SCC

12 Bottles: 8437009187128

CRIANZA

4 months in french oak

BOTTLES

Production:

Limited

Presentation:

12 bottles boxes.

VINEYARD AREA

City:

Ronda

Cultivation system:

Vertical trellis system

Pluviometry:

444,2 L

Altitude:

810m

GRAPE HARVEST

Harvest:

Night time by hand

Selection:

Hand selection by hand

Transporte:

18 kg. boxes

Harvest date:

26th August 2023

Bottling date:

March 2024



CHINCHILLA ROBLE 2023

WINEMAKING

Selection:

Second selection on table by hand.

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:

Tapas, ibéricos, salads...

Serving temperature:

16 °C.

TECHNICAL ANALYSIS

Alcoholic strenght:

% vol.: 13

Ph:

3,85

Acidity:

5 gr/l of tartaric acid

Glicerol:

7,3 gr/l

Sugar:

0,19 gr/l

IPT:

52,9

Free SO2:

21,1 mg/l

Volatile acidity:

0,29 gr/l of acetic acid