BODEGA DOÑA FELISA

# DATA SHEET

# CHINCHILLA ROBLE 2024

## BRAND
Chinchilla Roble

## APELLATION OF ORIGIN
Sierras de Málaga

## TYPE OF WINE
Dry red

## GRAPE VARIETIES
Garnacha and Tintilla de Rota

## EAN
8437009187005

## SCC
12 Bottles: 8437009187128

## CRIANZA
4 months in french oak

## BOTTLES
**Production:**
Limitated

**Presentation:**
12 bottles boxes.

## VINEYARD AREA
**City:**
Ronda

**Cultivation system:**
Vertical trellis system

**Pluviometry:**
547 L

**Altitude:**
810m

## GRAPE HARVEST
**Harvest:**
Night time by hand

**Selection:**
Hand selection by hand

**Transporte:**
18 kg. boxes

**Harvest date:**
26th August 2024

**Bottling date:**
March 2025

## WINEMAKING
**Selection:**
Second selection on table by hand.

**Maceration:**
24 hours in a 8ºC room

**Elaboration:**
Cold maceration

**Alcoholic fermentation:**
Control tempeture
Between 22-26ºC

**Malolactic fermentation:**
Full

**Filtration:**
Tangential (not chemical)

## RECOMENDATION
**Pairin:**
Tapas, ibéricos, salads…

**Serving temperature:**
16 ºC.

## TECHNICAL ANALYSIS
**Alcoholic strenght:**
% vol.: 13

**Ph:**
3,43

**Acidity:**
6 gr/l of tartaric acid

**Glicerol:**
5,08 gr/l

**Sugar:**
0,71 gr/l

**IPT:**
45

**Free SO2:**
1,35 mg/l

**Volatile acidity:**
0,29 gr/l of acetic acid