

DATA SHEET

BRAND

Seis + Seis

APELLATION OF ORIGIN

Sierras de Málaga

TYPE OF WINE

Dry red

GRAPE VARIETIES

Tempranillo and Syrah

EAN

8437009187012

SCC

12 Bottles: 8437009187111

CRIANZA

9 month in a French oak

BOTTLES

Production:

Limited

Presentation:

12 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:

03rd September 2018

Bottling date:

June 2019



SEIS+SEIS

2018

WINEMAKING

Selection:

Second selection on table by hand.

Maceration:

24 hours in a 8°C room

Elaboration:

Cold maceration

Alcoholic fermentation:

Control temperature

Between 22-26°C

Malolactic fermentation:

Full

Filtration:

Tangential (not chemical)

RECOMENDATION

Pairin:

Pastas, Rices and roast meat

Serving temperature:

16 °C.

TECHNICAL ANALYSIS

Alcoholic strenght:

% vol.: 12,95

Ph:

3,63

Acidity:

5,13 gr/l of tartaric acid

Glicerol:

8,45 gr/l

Surgar:

0,39 gr/l

IPT:

69,673

Free SO2:

25mg/l

Volatile acidity:

0,57 gr/l of acetic acid