

DATA SHEET

BRAND

Seis + Seis Magnum

APELLATION OF ORIGIN

Sierras de Málaga

TYPE OF WINE

Dry red

GRAPE VARIETIES

Tempranillo and Syrah

EAN

8437009187197

SCC

12 Bottles: 8437009187203

CRIANZA

9 months in french oak

BOTTLES

Production:

Limited

Presentation:

Boxes of 6 bottles per 1,5L

VINEYARD AREA

City:

Ronda

Cultivation system:

Vertical trellis system

Pluviometry:

532 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:

December 2019



SEIS+SEIS MAGNUM 2018

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:

Pastas, Rices and Roast meat

Serving temperature:

16 °C.

TECHNICAL ANALYSIS

Alcoholic strenght:

% vol.: 13,5

Ph:

3,57

Acidity:

5,55 gr/l of tartaric acid

Glicerol:

9,11 gr/l

Sugar:

0,29 gr/l

IPT:

76,673

Free SO2:

32mg/l

Volatile acidity:

0,45 gr/l acetic acid