

## 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:

668 L

#### Altitude:

850m

### GRAPE HARVEST

#### Harvest:

Night time by hand

#### Selection:

Hand selection of clusters

#### Transportation:

18 kg. boxes

#### Harvest date:

21th September 2019

#### Bottling date:

June 2022



## SEIS+SEIS

## 2019

### 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 strength:

% vol.: 14

#### Ph:

3,7

#### Acidity:

5,1 gr/l of tartaric acid

#### Glicerol:

7,25 gr/l

#### Surgar:

0,39 gr/l

#### IPT:

69,6

#### Free SO2:

25mg/l

#### Volatile acidity:

0,57 gr/l of acetic acid