

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:

09th September 2020

Bottling date:

June 2021



SEIS+SEIS

2020

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.: 13,5

Ph:

3,73

Acidity:

5 gr/l

Glicerol:

7,44 gr/l

Sugar:

0,58 gr/l

IPT:

77,413

Free SO₂:

36 mg/l

Volatile acidity:

0,6 gr/l