

DATA SHEET

CORAZÓN LOCO SELECCIÓN



RED WINE.

VARIETIES

Syrah, Petit Verdot, Tempranillo, Cabernet Sauvignon.

FERMENTATION

15 days of maceration after passage through the "Boreal" at 10° C. Other two weeks of maceration-fermentation. Controlled temperature of fermentation: 27° C.

AGING

12 months in oak barrels (100% french). 300 ltr barrels.
12 months in the bottle in the cellar.

WINE TASTING

Wine made from the varieties Syrah, Petit Verdot, Tempranillo and Cabernet Sauvignon, aged in french barrel for 12 months. Cherry red color, intense aroma with hints of very ripe red fruits, hints of vanilla, licorice, clove and toffee. It has an elegant mouth and it gives us again the fruit and the toasted wood combined with balsamic aromas. The possible occurrence of precipitates is natural as it is not submitted to any previous filtration, therefore indicating the quality and purity of this wine.

BASIS FOR THE PAIRING

Ideal wine to accompany all types of cheeses, red meat, stew...

RECOMENDATIONS

Preserve at a constant temperature below 16°C.
70-75% of humidity and darkness.
Recommended temperature of service: 18°C.

PRESENTATION

Conical bottle of 75 cl.
6 bottles carton box.



TECHNICAL DETAILS

Owner:	Iniesta Family.
Technical Advisor:	Rafael Orozco and Luis Jiménez.
Oenology:	Héctor Martínez.
Viticulture Management:	Agustín Lázaro.
Wine Name:	Corazón Loco Selección.
Harvest rating:	Very good.
Presentation:	75cl bottle.
Origin:	Vineyards in property.
Region:	La Mancha.
District:	Fuentealbilla.
Plots:	Mocoticos, Carril de Iniesta.
Soils:	Clayey-silty texture.
Orography:	Terraces and gentle slopes.
Orientation:	South-West.
Altitude:	770 m of altitude.
Climate:	Mediterranean character, with a significant difference of temperature day/night because of its altitude. More than 3.000 hours of sun per year.
Annual rainfall:	< 400 mm.
Grape varieties:	Syrah, Petit Verdot, Tempranillo and Cabernet Sauvignon.
Age of the stock:	Between 20 and 30 years.
Style of the pruning:	Cordón Royat.
Cultivation techniques:	Agricultural machinery adapted to the orography.
Irrigation:	Only in extreme cases and concrete phenolic states.
Production per Ha:	45 hl. /ha.
Date of grape harvest:	Second fortnight of October.

ANALYSIS

Alcohol:	15% vol.
Volatile acidity:	0,59 gr/l. of acetic acid
Total acidity:	5,0 gr/l. of tartaric acid
Residual sugar:	4 gr/l.
PH:	3,6