



YOUNG RED WINE.

VARIETIES

100% Tempranillo

FERMENTATION

21 days with selected yeast and controlled temperatura fermentation. One week of pre-fermentation maceration after the pass through "Boreal" at 5° C.
Maceration-fermentation for two weeks.

WINE TASTING

High aromatic intensity and very clean nose with a heavy and powerful fruity hints, strawberry, raspberrry and black licorice notes. Soft, sweet and very persistent in mouth.

BASIS FOR THE PAIRING

Ideal wine for red meats, semi-cured cheeses and all kinds of sausages.

RECOMENDATIONS

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

PRESENTATION

75 cl bordeaux green Elite bottle.
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:	Minuto 116 Red.
Harvest Rating:	Excellent.
Origin:	Vineyards in property.
Region:	La Mancha.
District:	Fuentealbilla.
Plots:	Casilla de Candelo, La Carrasca and Carril de Iniesta.
Soils:	Clayey-silt texture.
Orography:	Terraces and gentle slopes.
Orientation:	South-west.
Altitude:	770 m of altitude.
Climate:	Mediterranean characteristics, with a significant day/night variation due to its altitude. More than 3000 hours of sun per year.
Annual rainfall:	<400 mm.
Grape varieties:	Tempranillo
Stock age:	Between 20 and 30 years.
Pruning style:	Cordón royat.
Cultivation techniques:	Agricultural machinery adapted to the orography.
Irrigation:	Only in extreme cases and concrete phenolic states.
Fermentation:	21 days 25°C in inox steel deposits.
Date of grape harvest:	First fortnight of October.

ANALYSIS

Alcohol:	12,5% vol.
Volatile acidity:	0,44 gr/l of acetic acid
Total acidity:	5,5 gr/l of tartaric acid
Residual sugar:	4 gr/l.
PH:	3,6