

DATA SHEET

CORAZÓN LOCO NATURE WHITE



ECOLOGIC WHITE WINE.

VARIETIES

Chardonnay, Verdejo.

FERMENTATION

Brief pre-fermentative maceration process after passing through Boreal at 5° C. Fermentation of 15 days with native yeasts in stainless steel tanks with controlled temperatura.

WINE TASTING

The quality of this wine comes from privileged vineyards, growed through traditional methods but respecting the environment, with an unique microclimate with perfect characteristics for the wine cultivation.

Our winery is designed and equipped with utmost respect for the qualitates and characteristics of grapes, the aim is to get natural and captivating wines.

Definitively, we show you a great quality wine for tough palates willing to enjoy the moment.

BASIS FOR THE PAIRING

Young, fresh and aromatic wine, balanced acidity, ideal for appetizers, seafood, fish and any kind of rices.

RECOMENDATIONS

Preserve at a constant temperature below 16° C

Humidity and darkness of 70-75%

Storage temperatura: 6° C

PRESENTATION

Carton of 6 bottles
75 cl. white elite bottle.



DETALLES TÉCNICOS

Owner:	Iniesta Family.
Technical Advisors:	Rafael Orozco and Luis Jiménez.
Oenology:	Héctor Martínez.
Viticulture Management:	Agustín Lázaro.
Wine Name:	Corazón Loco Nature White.
Harvest Rating:	Excellent.
Presentation:	75 cl bottle.
Origin:	Vineyards in property.
Region:	La Manchuela.
District:	Fuentealbilla.
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:	Chardonnay, Sauvignon blanc.
Stock age:	Between 15 and 20 years.
Cultivation techniques:	Agricultural machinery adapted to the orography.
Irrigation:	Only in extreme cases and concrete phenolic states.
Fermentation:	16°C in inox steel deposits.
Date of grape harvest:	Second fortnight of August.

ANÁLISIS

Alcohol:	12,5% vol.
Volatile acidity:	0,23 gr/l of acetic acid
Total acidity:	6,5 gr/l of tartaric acid
Residual sugar:	3,5 gr/l
PH:	3,2