

DATA SHEET

CORAZÓN LOCO NATURE RED



ORGANIC RED WINE.

VARIETIES

Tempranillo, Syrah.

FERMENTATION

7 days of pre fermentative maceration after passing through "Boreal" at 10° C. 10 days of maceration-fermentation. Fermentation controlled temperature 25°C.

WINE TASTING

Wine made from organic grapes. Made with varieties Tempranillo and Syrah. Cherry red colored with violet tones, bright and clear. Aromas of black fruits, licorice and cocoa with mineral notes. In mouth, stands out its persistence and the roundness of the tannins that join hints of dried, black and red fruits.

BASIS FOR THE PAIRING

Ideal with rice, all kinds of meats, white fishes and semi-hard cheeses.

RECOMENDATIONS

Preserve at a constant temperature below 16°C.
70-75% of humidity and darkness.
Temperature of storage: 16°C.

PRESENTATION

75 cl bordeaux green elite bottle.
Carton of 6 bottles.



TECHNICAL DETAILS

Owner:	Iniesta Family.
Technical Advisor:	Rafael Orozco and Luis Jiménez.
Oenology:	Héctor Martínez.
Viticulture Management:	Agustín Lázaro.
Wine Name:	Corazón Loco Nature Red.
Harvest Rating:	Excellent.
Presentation:	75 cl bottle.
Origin:	Vineyards in property.
Region:	La Manchuela.
District:	Fuentealbilla.
Plots:	Carril de Iniesta.
Soils:	Clayey-silt texture.
Orography:	Terraces and gentle slopes.
Orientation:	North-south.
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:	Syrah and Tempranillo.
Stock age:	Between 15 and 20 years.
Pruning style:	Cordón royat.
Cultivation techniques:	Agricultural machinery adapted to the orography.
Irrigation:	Only in extreme cases and concrete phenolic states.
Fermentation:	25°C
Date of grape harvest:	First fortnight of September.

ANALYSIS

Alcohol:	14% vol.
Volatile acidity:	0,44 gr/l of acetic acid
Total acidity:	5,5 gr/l. of tartaric acid
Residual sugar:	3,5 gr/l.
PH:	3,4