

# DATA SHEET

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## DULCE CORAZÓN WHITE



SEMI-SWEET WINE WHITE.

### VARIETIES

Moscatel.

### FERMENTATION

Short specific soaking after the pass through "Boreal" at 5° C. 15 days of fermentation in stainless steel barrels with chosen yeast and controlled temperature of 13°C. End of the fermentation after passing it through a tangential filter.

### WINE TASTING

Wine made from the Muscatel variety. Pale yellow colored with grayish tones. In nose is very attractive, clean and aromatic. It highlights its complexity, combined with its grapefruit and apple fruitiness. Floral background in which prevails the fennel. Fresh, surprising and elegant mouth, with hints of mandarins and rose petals. Lasting balanced sweetness.

### BASIS FOR THE PAIRING

Semi-sweet wine, ideal for light meals and appetizers. Delicious with deserts.

### RECOMENDATIONS

Preserve at a constant temperature below 16°C. 70-75% of humidity and darkness. Recommended temperature of service: 4-7°C.

### PRESENTATION

50 cl bordeaux white 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:	Dulce Corazón White.
Harvest Rating:	Excellent.
Presentation:	50 cl bottle.
Origin:	Vineyards in property.
Region:	La Manchuela.
District:	Fuentealbilla.
Plots:	Finca El Carril.
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:	Moscatel.
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:	13°C in stainless steel tanks.
Date of grape harvest:	First fortnight of September..

### ANALYSIS

Alcohol:	8% vol.
Volatile acidity:	0,2 gr/l of acetic acid
Total acidity:	6,5 gr/l. of tartaric acid
Residual sugar:	40 gr/l.
PH:	3,10