

DATA SHEET

DULCE CORAZÓN ROSÉ



SEMI-SWEET WINE ROSÉ.

VARIETIES

Bobal.

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 with 100% "Bobal" variety with a pale strawberry color. In nose, highlights fruits, especially wild fruits, strawberries, raspberries and redcurrants, with hints of rose petals. In mouth turns out to be fresh and balanced, thanks to its natural semi-sparkling type, with a very elegant passing through, full of fruit hints.

BASIS FOR THE PAIRING

Ideal with appetizer and all kinds of desserts.

RECOMENDATIONS

Preserve at a constant temperature below 16°C.
70-75% of humidity and darkness.
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 Rosé.
Harvest Rating:	Excellent.
Presentation:	50 cl bottle.
Origin:	Vineyards in property.
Region:	La Manchuela.
District:	Fuentealbilla.
Plots:	Finca El Carril.
Soils:	Clayey-silty 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:	Bobal.
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:	9% vol.
Volatile acidity:	0,2 gr/l of acetic acid
Total acidity:	7 gr/l. of tartaric acid
Residual sugar:	25 gr/l.
PH:	3,2