

BODEGA CAMPOS DE DULCINEA

BASIC INFORMATION

Name: **CAMPOS DE DULCINEA** Brut

Origin: TIERRA DE CASTILLA

Winemaker: LUIS LOZANO FUENTES.

Production run: 20,000 Bottles

Tasting Notes: Produced under the traditional method of fermentation in stacked bottles over 10 months.

Soft on the palate, it combines elegance, finesse, whilst being cheerful, fresh and persistent.

Gastronomy: Pairs effortlessly with Fish, Seafood, Rice Dishes, Pastries and Cakes, etc. Serve at 6-7 °C

TECHNICAL FACT SHEET

Variety: Macabeu

Vineyards: Adult vines (8-10 years old). Production yield of 4,000 Kg / Ha.

Extent of the vineyard: Goblet bush vines on dry lands. Plantation Frame 2.5 x 2.5

Grape Harvest: Manual and collection during the coolest hours of the day.

Processing system: pellicular maceration at 10°C for 24 hours.

Alcoholic Fermentation: In tanks at 12-13°C

2nd Fermentation: In stacked bottles over 10 months.

Analysis:

Alcoholic Strength: 11.5%Vol.

Total Acidity: 5.8 gr / l

PH: 3.25

Free sulphurous 30 mgr / litre

Sulphurous Total 90 mgr / litre

Filtering: Microfiltration.

BOTTLING INFORMATION:

Front label:

Rear label:

Cork: Microgranulate

Packaging: Burgundy 75 cl.