

BODEGA CAMPOS DE DULCINEA

BASIC INFORMATION

Name: **"VALE". SIGNATURE WINE**

Varieties: Tempranillo

Origin: TIERRA DE CASTILLA

Winemaker: LUIS LOZANO FUENTES.

Production run: 3,400 Bottles

Tasting Notes: Clean and translucent. With ruby red colouring. High intensity in the bouquet, with a predominance of tertiary aromas such as spices, peat... And aromas from the grape such as liquorice and black fruits. Its palate is rounded, highly drinkable due to its soft tannins and highly gastronomic for pairing.

Gastronomy: This wine pairs well with ham, not overly cured cheeses, stews, cooked or stewed legumes, poultry, red meats, grilled and roasted meats. Serve at 18-20 °C

TECHNICAL FACT SHEET

Variety: Tempranillo

Vineyards: *Signature Wine and Unique Terroir*. Old Vines (30 years old). Production yield of 1,500 Kg / Ha.

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

Grape Harvest: Manual.

Processing system: pellicular maceration at 12°C for 36 hours.

Alcoholic Fermentation: In deposit at 25-27°C

Malolactic Fermentation: In deposit at 20°C

Time spent in tanks: 15 months in new American and French oak barrels and with fine lees removed before bottling.

Analysis:

Alcoholic Strength: 14%Vol.

Total Acidity: 5.6 gr / l

PH: 3.65

Residual Sugar: 2.5 gr/l

Filtering: Soft 1 micron.

BOTTLING INFORMATION:

Front label:

Rear label:

Cork: NATURAL 45x24

Packaging: Burgundy