

BODEGA CAMPOS DE DULCINEA

BASIC INFORMATION

Name: **"VALE" SERIE ORO. CAMPOS DE DULCINEA**

Varieties: Tempranillo

Origin: TIERRA DE CASTILLA

Winemaker: LUIS LOZANO FUENTES.

Production run: 3,000 Bottles

Tasting Notes: Bright red garnet with glimpses of orange. Its marvellous aroma of ripe fruit reminds us of toasted nuts, vanilla, pepper and balsamic notes. Soft when it enters the mouth, it is both tasty and meaty, leaving behind powerful hints of raisins.

Gastronomy: It is a wine for the most special occasions. Recommended with second courses without strong sauces, meat stews with aromatic herbs and desserts with chocolate. It is ideal as an after-dinner beverage. Serve at 18-20 °C

TECHNICAL FACT SHEET

Variety: Tempranillo

Vineyards: *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: 30 months in 500 litre new French oak barrels and with fine lees removed before bottling.

Analysis:

Alcoholic Strength: 15%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