

BODEGA CAMPOS DE DULCINEA

BASIC INFORMATION

Name: CAMPOS DE DULCINEA Rosado

Origin: TIERRA DE CASTILLA

Winemaker: LUIS LOZANO FUENTES.

Production run: 20,000 Bottles

Tasting Notes: Cherry red colour, with bluish hues of a high aromatic intensity. Hints of red berries (strawberries, raspberries, cherries) with elegant and persistent floral aromas on the bouquet.

Fruity in the mouth, it combines elegance, finesse, it is cheerful, sweet, fresh and persistent.

Gastronomy: Pairs effortlessly with Fish, Seafood, Rice Dishes, Pastries, etc. Serve at 4-6 °C

TECHNICAL FACT SHEET

Variety: Tempranillo

Vineyards: vines (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 12°C for 3 hours.

Alcoholic Fermentation: In deposit at 14-16°C

Malolactic Fermentation: No

Time spent in tanks: 1 month with removal of fine lees before bottling.

Analysis:

Alcoholic Strength: 9.5%Vol.

Total Acidity: 6 gr / l

PH: 3.35

Residual Sugar: 24 gr/l

Filtering: Microfiltration.

BOTTLING INFORMATION:

Front label:

Rear label:

Cork: Microgranulate 45x24

Packaging: White High Rhine