

BODEGA CAMPOS DE DULCINEA

BASIC INFORMATION

Name: **"UNICO 1926" CAMPOS DE DULCINEA**

Origin: TIERRA DE CASTILLA

Winemaker: LUIS LOZANO FUENTES.

Production run: 700 Bottles

Tasting Notes: This wine is the result of the combination of all those elements that can create a dream like wine. Sauvignon Blanc grapes collected by hand after over ripening. Then, they are fermented and aged in 500 litre barrels. Intense aroma of tropical fruits, golden honey like colours, intense and velvety on the mouth reminiscent of the great wines of yesteryear.

Gastronomy: Pairs effortlessly with Fish, Seafood, Rice Dishes, Pastries and Cakes, etc. Serve at 10-12 °C

TECHNICAL FACT SHEET

Variety: Sauvignon Blanc

Vineyards: Adult vines (8-10 years old). Production yield of 800 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.

Alcoholic Fermentation: In new French oak barrels of 500 litres at 12-13°C

Malolactic Fermentation: No

Time spent in barrel: 7 months.

Analysis:

Alcoholic Strength: 15%Vol.

Total Acidity: 5.8 gr / l

PH: 3.25

Residual Sugar: 1 gr/l

Free sulphurous 30 mgr / litr Sulphurous Total 90 mgr / litr

Filtering: Microfiltration.

BOTTLING INFORMATION:

Front label:

Rear label:

Cork: Natural 45x24

Packaging: Bordeaux 50 cl.