

BODEGA SANTA MARTA VIRGEN – DESIGNATION OF ORIGIN “RIBERA DEL GUADIANA”

TECHNICAL DATA SHEET “BLASÓN DEL TURRA PARDINA” FRUITY WHITE WINE



Designation of Origin: Ribera del Guadiana

Description: Wine is a beverage obtained by alcoholic fermentation of grape must or juice; fermentation is produced by the action of yeasts which convert sugars from the fruit into alcohol and carbon dioxide.

Grape variety: Pardina and Cayetana.

Elaboration: Vintage; crushed; pressed; alcoholic fermentation in stainless steel tanks for 10 days at constant temperature of 18 ° C, for the extraction of aroma and color; racking, clarification, filtration, cold stabilization, filtration again and the end bottling.

Aging: No.

Tasting notes: Pale yellow color with intense green highlights.

Intense aroma and fruity notes

Complex and silky palate with a delicate acidity

Analytical data:

Alcohol strength: 12-13 °

Volatile acidity: 0,2-0,4

Total acidity: 5-5,5

Ph: 3-3,5

Sulfur dioxide: < 210 mg / liter

BLASÓN DEL TURRA

100% Pardina y Cayetana.

E Color brillante, aroma a frutas frescas, equilibrado y persistente en boca.

GB Shining color, aroma of fresh fruits, balanced and persistent in mouth.

D Brillante Farbe, Aroma nach Frischer Frucht, Equilibriert, Dauert im Geschmack.

9°C.

Vino elaborado y embotellado por
SANTA MARTA VIRGEN, S.C.
Cordellillo s/n - Santa Marta de los Barros - Badajoz-España
www.bodegasantamarta.com

R.E.EX-06-059-0
Contiene sulfitos-Contains Sulphites-Enthält Sulfite

12% Vol. 75 cl.e

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L-03/06-06

Recommendations: Is recommended to accompany fish, fresh seafood and all sorts of cheeses.

Optimal consumption temperature: 9 °. Sensitive consumers: People allergic to sulfur (contains sulfites).

Type of bottle: Bordelesa

Other information:

12 Units per box

50 Boxes per pallet

600 Units per pallet