

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

**TECHNICAL DATA SHEET “CALAMÓN” ROSE WINE**



**Designation of Origin:** Vino de la tierra de Extremadura

**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:** 100% Tempranillo.

**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:** Violet color.

In mouth: unctuous with very discreet sweetness. In nose: intense fruity aroma



**Analytical data:**

Alcohol strength: 12-12,6 °

Volatile acidity: 0,1-0,4

Total acidity: 5-6

Ph: 3,2-3,7

Sulfur dioxide: < 210 mg / liter

**Recommendations:** Harmonizes with snacks, soft cheeses, fish with light sauces and seafood.

Very appropriate with fruit-based desserts

Ideal to drink at any time, nicely chilled.

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

**Type of bottle:** Bordelesa

**Other information:**

6 Units per box

100 Boxes per pallet

600 Units per pallet

