

TECHNICAL DATA SHEET “CALAMON” WHITE 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% Pardina. It is a vigorous variety, very fertile from the first buds of the branches, so it adapts to short pruning. The wines obtained are wines with taste, fruity and with pale color.

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: Semi-sweet wine made from 100% Pardina grape. Bright yellow with green highlights In palate, savory with a sweet and enveloping finish.



Analytical data:

Alcohol strength: 10,5 vol.

Volatile acidity:

Total acidity:

Ph:

Sulfur dioxide:

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: between 8-10 °.

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