

BODEGA BRO VALERO - DESIGNATION OF ORIGIN "LA MANCHA"

TECHNICAL DATA SHEET PETIT VERDOT RED WINE - ORGANIC

**Name of the wine:**

Bro Valero Petit Verdot Organic

Grape Variety: Petit Verdot 100%

Designation of Origin: La Mancha

Production area: Villarobledo – La Mancha

% Vol: 14,0%

Total acidity: 4,8 grams / liter

Total polyphenols: 80 (IPT)

Soil type /Density: Sandy /3.200 strains / hectare

Age of vines / Slope: 9 years / 0,5 %

Production: 1,05 kg / strain

Type of pruning: Cordon Royat

Harvest time: Third week of September

Maceration / Fermentation period: 1 day / 8 days

Time in barrels / Type of barrels: 6 months / 50% American oak and 50% French oak.

Elaboration: The vineyards are about 710 meters above sea level, with hot, dry summers and cold winters, with a strong swing of day-night temperatures during maturation, which causes the ripening is optimal. It harvested by own machine, which means we can do it at the appropriate time of maturation and overnight with lower temperatures. All the grapes harvested goes through the sorting table and then are transferred into small capacity tanks for the fermentation. We make two "remontados" and two "delestages" (technical operations in the winery to improve fermentation) daily during fermentation for enhanced extraction of color and aromas. Once finished alcoholic fermentation, the following operation is made unpressed to obtain the varietal purity of "tempranillo" grape.

Tasting notes:

Visual phase: With nice cherry red color and purple rim

Olfactory phase: The nose has aromas of red fruit, strawberries and raspberries.

Gustatory phase: The palate is intense, round, rich, powerful, medium-long after taste. It is ideal for snacks and meat pairings.

Other information:

6 Units per box

125 Boxes per pallet

750 Units per pallet