

## BODEGA BRO VALERO - DESIGNATION OF ORIGIN "LA MANCHA"

### TECHNICAL DATA SHEET "TEMPRANILLO" RED WINE - ORGANIC

**Name of the wine:**

Bro Valero. Tempranillo. Organic

**Grape Variety:** Tempranillo 100%

**Designation of Origin:** La Mancha

**Production area:** Villarobledo – La Mancha

**% Vol:** 13,5%

**Total acidity:** 4,5 grams / liter

**Total polyphenols:** 60 (IPT)

**Soil type /Density:** Sandy /1.800 strains / hectare

**Age of vines / Slope:** 10 years / 0,5 %

**Production:** 1,2 kg / strain

**Type of pruning:** Cordon Royat

**Harvest time:** First week of September

**Maceration / Fermentation period:** 1 day / 8 days

**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. After the alcoholic fermentation, the liquid is obtained off without pressing to obtain the varietal purity of "tempranillo" grape.

**Tasting notes:**

**Visual phase:** With medium to high layer, nice cherry red color with violet edges, live wine and limpid

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

**Gustatory phase:** The palate is a wine broad, 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