

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

### TECHNICAL DATA SHEET “VALDEAURUM” RED WINE 2.009



**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:** 100% Tempranillo.

**Elaboration:** Vintage; crushed; pressed; maceration and alcoholic fermentation in stainless steel tanks for 8 days at constant temperature of 28 ° C, for the extraction of aroma and color; the malolactic fermentation for 25 days at constant temperature of 22° C; storage in American oak barrels, clarification, filtration and bottling.

**Aging:** During 12 months in American oak barrels.

**Tasting notes:** Color very attractive with garnets intense, clean and bright. Deep and complex flavor, that keeps a pleasant aroma to primary and young tones. Palate: dry, powerful and proud; beautiful tannic expression still evolving. Long and clean.

#### **Analytical data:**

Alcohol strength: 13 °  
Volatile acidity: 0,4-0,6  
Total acidity: 5-6  
Ph: 3,6-3,8  
Sulfur dioxide: < 160 mg / liter

**Recommendations:** Grilled meats, roasts and game.

Optimal consumption temperature: between 18-20 °. 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