

BODEGA BRO VALERO - DESIGNATION OF ORIGIN "LA MANCHA"

TECHNICAL DATA SHEET WHITE WINE FERMENTED IN BARREL - ORGANIC



Name of the wine: Bro Valero fermented in barrel.

Grape variety: Chardonnay grape.

Designation of Origin: La Mancha

Production area: Villarobledo – La Mancha

% Vol: 14,5 %

Total acidity: 6,0 grams / liter

Soil type/Density: Sandy / 2.600 strains / hectare.

Age of vines / Slope %: 9 years / 0,7%

Production: 2,50 kg / strain

Type of pruning: Cordon Royat

Harvest time: Fourth week of August - First week of September

Criomaceration / Fermentation period: 2 days / 45 days

Time in barrels / Type of barrels: Depends on the vintage / 70% American oak and 30% French oak.

Elaboration: The vineyards are located about 710 meters above sea level, with hot, dry summers and cold winters, with a strong oscillation of day-night temperature during harvest, which causes the optimal maturation of the grapes. It is harvested with our own machine, which means we can do it at the appropriate time of maturation and overnight with lower temperatures. All the grapes harvested passes through the selection table and later is kept cool at 10° C degrees with the skin, to obtain a greater extraction, body and smoothness of the wine. Then the tank goes through the free running process and the must is extracted for its fermentation in 300 liters barrels and a slow fermentation takes place for about 45 days. The barrel room is acclimated with constant temperature and humidity. Later, the fermented wine is settled in the barrels for several months, where the wine ages and increases tertiary aromas and a surprising bouquet for a white wine. Stay in these barrels until end of fermentation to a total of 12 months.

Tasting notes:

Visual phase: Nice color golden yellow, result of the oak aging for 12 months with continuous "batonages" (technical operations in the winery to improve color and flavor) macerating on its lees.

Olfactory phase: High aromatic intensity, with some floral notes, with a prominent but integrated wood and soft and cheerful background of lees.

Gustatory phase: Wine structured, very smooth, full-bodied and persistent.



Awards: 2.010 – Bronze diploma in the XXIII Competition “White Wines Fermented in Barrel” of the Control Board of the Designation of Origin “La Mancha”

2.011 – Bronze diploma in the XXIV Competition “White Wines Fermented in Barrel” of the Control Board of the Designation of Origin “La Mancha”

2.013 – 88 Points Robert Parker

2.013 Gold Medal of the “Control Board of the Designation of Origin “La Mancha”” for White Wines Fermented in Barrel

2.015 – First place in the XVIII Competition “White Wines Fermented in Barrel” of the Control Board of the Designation of Origin “La Mancha”

Other information:

6 Units per box
125 Boxes per pallet
750 Units per pallet