

DATA SHEET CORAZÓN LOCO WHITE



WHITE WINE.

VARIETIES

Sauvignon Blanc, Verdejo.

FERMENTATION

7 days of pre fermentative maceration after passing through "Boreal" at 5° C.

15 days with selected yeasts in stainless steel tanks with controlled temperature.

WINE TASTING

Pale yellow color with green hues and bright flashes. The nose has a high aromatic intensity, highlighting elegant and refreshing notes of aromatic herbs, fennel, cut hay and tropical fruit such as mango and passion fruit. In the mouth it shows good acidity, providing freshness and nerve, with a nice structure

BASIS FOR THE PAIRING

Fresh seafood and white fishes. All kind of rices, grilled pasta and white meat.

RECOMENDATIONS

Preserve at a constant temperature below 16°C. Humidity and darkness of 70-75%. Temperature of service: 6°C.

PRESENTATION

75 cl white elite Bordeaux bottle. Carton of 6 bottles.





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TECHNICAL DETAILS

Owner:

Technical Advisor:

Oenology:

Viticulture Management:

Wine Name: Harvest Rating: Presentation:

Origin: Region:

District: Plots: Soils:

Orography:

Orientation: Altitude:

Climate:

Annual rainfall:

Annual raintall: Grape varieties:

Stock age:

Pruning style:

Cultivation techniques:

Irrigation:

Fermentation:

Date of grape harvest:

Iniesta Family.

Rafael Orozco and Luis Jiménez.

Héctor Martínez. Agustín Lázaro. Corazón Loco White.

Excellent. 75 cl bottle.

Vineyards in property.

La Manchuela. Fuentealbilla.

Viaril, Corral de las tías. Clayey-silt texture.

Terraces and gentle slopes.

South-west.

770 m of altitude.

Mediterranean characteristics, with a significant

day/night variation due to its altitude. More than 3000 hours of sun per year.

< 400 mm.

Verdejo, Sauvignon blanc. Between 5 and 7 years.

Cordón royat.

Agricultural machinery adapted to the orography.
Only in extreme cases and concrete phenolic states.

14°C in stainless steel tanks. First fortnight of September.

ANALYSIS

Alcohol: 12,5% vol.

Volatile acidity: 0.2 gr/l of acetic acid Total acidity: 6,5 gr/l. of tartaric acid

Residual sugar: 4,0 gr/l. PH: 3,3