

DATA SHEET

CORAZÓN LOCO ROSÉ



ROSÉ WINE.

VARIETIES

Bobal.

FERMENTATION

21 days with chosen yeast and controlled temperature of fermentation.
12 hours of pre fermentative maceration after the pass through "Boreal" at 5°C.

WINE TASTING

Light red cherry with salmon pink shades . The nose highlights its intensity, with lots of hints of red fruit , red currant and cherry. Rich, full and balanced in mouth . It highlights its acidity , showing itself very cool and pleasant . The palate is soft and silky, with a fruity and balsamic aftertaste.

BASIS FOR THE PAIRING

Salads, appetizers, vegetable soups, fishes and white meats.

RECOMENDATIONS

Preserve at a constant temperature below 16°C.
70-75% of humidity and darkness.
Recommended temperature of storage: 6%.

PRESENTATION

75 cl bordeaux white elite bottle.
6 bottles carton box.



TECHNICAL DETAILS

Owner:	Iniesta Family.
Technical Advisor:	Rafael Orozco and Luis Jiménez.
Oenology:	Héctor Martínez.
Viticulture Management:	Agustín Lázaro.
Wine Name:	Corazón Loco Rosé.
Harvest Rating:	Excellent.
Presentation:	75 cl bottle.
Origin:	Vineyards in property.
Region:	La Manchuela.
District:	Fuentealbilla.
Plots:	Carril de Iniesta and Maricubas.
Soils:	Clayey-silt texture.
Orography:	Terraces and gentle slopes.
Orientation:	South-west.
Altitude:	770 m of altitude.
Climate:	Mediterranean characteristics, with a significant day/night variation due to its altitude. More than 3000 hours of sun per year.
Annual rainfall:	< 400 mm.
Grape varieties:	Bobal.
Stock age:	Between 10 and 30 years.
Pruning style:	Cordón royat.
Cultivation techniques:	Agricultural machinery adapted to the orography.
Irrigation:	Only in extreme cases and concrete phenolic states.
Fermentation:	15 °C in inox steel deposits.
Date of grape harvest:	Second fortnight of September.

ANALYSIS

Alcohol:	12,5% vol.
Volatile acidity:	0,3 gr/l of acetic acid
Total acidity:	6 gr/l. of tartaric acid
Residual sugar:	3,5 gr/l.
PH:	3,3