

DATA SHEET

CORAZÓN LOCO RED



YOUNG RED WINE

VARIETIES

Syrah, Tempranillo.

FERMENTATION

21 days with chosen yeast and controlled temperature of fermentation.

One week of pre fermentation maceration after the pass through "Boreal" at 5° C. Maceration-fermentation for 2 weeks.

WINE TASTING

This wine comes from the most expected growing of two grapes that have best adapted to our land. Slightly and intense cherry red color. It combines raspberry, blackberry and cherry aromas from Tempranillo with hints of violets, cocoa and licorice from the powerful Syrah. In mouth stands out its openness recalling all sensations found in nose. A long, soft and persistent passing through makes a pleasure for all senses.

BASIS FOR THE PAIRING

Ideal wine for red meat, semi-cured cheese and all types of sausages.

RECOMENDATIONS

Preserve at a constant temperature below 16°C.

70-75% of humidity and darkness.

Recommended temperature of service: 16%.

PRESENTATION

75 cl bordeaux green 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 Red.
Harvest Rating:	Excellent.
Presentation:	75 cl bottle.
Origin:	Vineyards in property.
Region:	La Mancha.
District:	Fuentealbilla.
Plots:	Casilla de Candelo, La Carrasca and Carril de Iniesta.
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:	Tempranillo and Syrah.
Stock age:	Between 20 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:	25°C in inox steel deposits.
Date of grape harvest:	First fortnight of October.

ANÁLISIS

Alcohol:	13,5% vol.
Volatile acidity:	0,44 gr/l of acetic acid
Total acidity:	5 gr/l. of tartaric acid
Residual sugar:	3,5 gr/l.
PH:	3,6