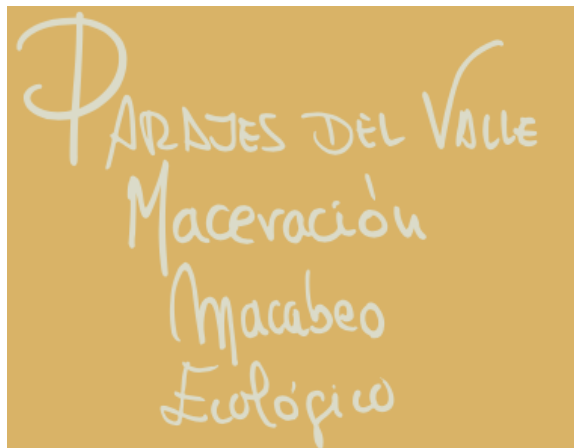


Origin and type

Reference	JM550RJ037SL2
Denominacio	D.O.P. Jumilla
Type	ORGANIC red wine
Area of Producti	Jumilla
Grape %	100% Macabeo



Vineyard & Elaboratic

Surfaci	80 ha.
Soil	Rocky, stones
Rainfal	250-300 ml.
Vine medium aç	20 years
Plantation densi	1500
Yields	1500-2000 kilos/hectare
Type of plantatio	Free standing bush
Harves	Manual
Yeast	Autochtonous
Fermentation tant	Concrete
Fermentation Ten	20-23° C
Fermentation leng	One week
Filtration & Clarificati	Single polishing filter
Oak agein	No
Type of Oa	None
Bottle agein	
Bottles Producti	30.000
Consumptio	Immediate
Drinking temperatur	15°C



Analysis

Alcohol	12% vol
Total acidit	5,7 g/l tartaric
Total Sulfu	40
Residual sug	1.9

Packaging

Cork mat., siz	Natural 45x25	Bottle Size & Vol.	750 ml
Capsule mat., col	Wax Orange	Label details	Stitched Printed on the bottle
Bottles per ca	6/12	Back label details	All legal texts
Case weight	7,25 kg/ 14,50 kg.	Bottling date printed	Yes
EAN Cod	8423110752652		
Cases per pall	105		
Bottles per pall	630		

Tasting notes

Sight	Lovely amber hue.
Nose	Complex, mineral and above all very citric
Mouth	Mouth reminding of citrus peels such as orange or lime peel
Aftertaste	A pleasant tannic support well structured and balanced

