

**CREDIT TITLES**

Vineyard Property: Franco Family

Technical advisor: Rafael Palacios.

Oenology: Modesto Pou.

Vine Grower: Modesto Pou.

Foundation of Wine Cellar: June, 2004.

Name of the Wine: **AQEL Red Wine.**

Year of the Harvest: **2005.**

Qualification of the Harvest: Very good.

Entry to the market: November 2007

Origin Vineyards in property and purchase of grapes from relevant vinegrowers.

Plots: Marchalillo, El Olivar, Espilo.

Municipality: Lúcar, Tíjola, Oria, Somontín, Serón, Cantoria.

Region: Valle del Almanzora.

Type of the Land: Clear-clay-sandy texture

Orography: Terraces and Flat and smooth Slopes.

Land tendency: North-East to South-West

Altitude: From 700m. To 900m.

Climate: Mediterranean character, but with a big difference between day/night temperature.  
More than 3000 hours of sunshine all along the year.

Annual Precipitation: < 400 mm.

Type of the Grapes: Tempranillo, Monastrell, Garnacha, Merlot.

Age of the grape roots: From 9 to 20 years old.

Style of Trimming: Cordón royat and gobelet.

Cultivation Techniques: Agricultural machinery adapted to the orography.

Irrigation: No. Only in extreme situation.

Production per Hectare: 40 Hl./Ha.

Pick-up Season: 1 September to 15 October.

Fermentation: Alcoholic and malolactica in depósitos of steel inoxidable whit automatic control of temperature.

Aging: 12 months in American and French oak casks.  
4 months minimum in the bottles.

**Ingredients Analysis:**

Alcohol: 13.5 % vol.

Total Acidity: 5.4 gr/l.tartaric acid.

pH: 3.75

Volatile Acidity 0.67 gr/l. acetic acid.

Residual sugar: 1.40 gr/l.