

CREDIT TITLES

Vineyard Property: Franco Family

Technical advisor: Rafael Palacios.

Oenology: Modesto Pou.

Vine Grower: Modesto Pou.

Foundation of Wine Cellar: Junio, 2004.

Name of the Wine: **AQEL white wine.**

Year of the Harvest: **2008.**

Qualification of the Harvest: Very good.

Entry to the market: May 2009.

Origin Vineyards in property and purchase of grapes from relevant vine growers.

Plots: El Olivar, Espilo.

Municipality: Lúcar.

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: Macabeo.

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: 3 October.

Fermentation: Inside of the inoxidable steel deposits with automatic control of temperature.

Ingredients Analysis:

Alcohol: 13 % vol.

Total Acidity: 5,8 gr/l.tartaric acid.

pH: 3,23

Volatile Acidity 0,21 gr/l. acetic acid.

Residual sugar: 1.8 gr/l.