



Technical specifications

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| 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: | ESTE White Wine. |
| Year of the Harvest: | 2007. |
| Qualification of the Harvest: | Excellent. |
| Entry to the market: | March 2008. |
| Origin: | Vineyards in property and purchase of grapes from relevant vinegrowers. |
| Plots: | Marchalillo, 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 700 m. to 900 m. |
| Climate: | Mediterranean character, 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. |
| Grape Pick-up: | Selective by land plots and tendency. |
| Pick-up Season: | 12 to 25 September. |
| Fermentation: | Inside of the inoxidable steel deposits with automatic control of temperature. |

Ingredients Analysis

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| Alcohol: | 13 % vol. |
| Total Acidity: | 5,8 gr/l. tartaric acid. |
| pH: | 3,17. |
| Volatile Acidity: | 0,32 gr/l. acetic acid. |
| Residual sugar: | 0,5 gr/l. |



Alto Almanzora
Bodegas