



## Technical specifications

Vineyard Property:	<b>Franco Family.</b>
Technical advisor:	<b>Rafael Palacios</b>
Oenology:	<b>Modesto Pou.</b>
Vine Grower:	<b>Modesto Pou.</b>
Foundation of Wine Cellar:	<b>June, 2004.</b>
Name of the Wine:	<b>ESTE red wine.</b>
Year of the Harvest:	<b>2005.</b>
Qualification of the Harvest:	<b>Excellent.</b>
Entry to the market:	<b>November 2006.</b>
Origin:	<b>Vineyards in property and purchase of grapes from relevant vinegrowers.</b>
Plots:	<b>Marchalillo, El Olivar, Espilo, Oria, La Solana, El Almendro, Las Carrascas, La Lagunica.</b>
Municipality:	<b>Lúcar, Tijola, Oria.</b>
Region:	<b>Valle del Almanzora.</b>
Type of the Land:	<b>Clear-clay-sandy texture.</b>
Orography:	<b>Terraces and Flat and smooth Slopes.</b>
Land tendency:	<b>North-East to South-West.</b>
Altitude:	<b>From 600 m. to 900 m.</b>
Climate:	<b>Mediterranean character, with a big difference between day/night temperature. More than 3000 hours of Sunshine all along the year.</b>
Annual Precipitation:	<b>&lt; 400 mm.</b>
Type of the Grapes:	<b>Monastrell, Tempranillo, Garnacha, Cabernet Sauvignon, Syrah, Merlot.</b>
Age of the grape roots:	<b>From 9 to 40 years old.</b>
Style of Trimming:	<b>Cordón royat and gobelet.</b>
Cultivation techniques:	<b>Agricultural machinery adapted to the orography.</b>
Irrigation:	<b>No. Only in extreme situation.</b>
Production per Hectare:	<b>37 Hl./Ha.</b>
Grape Pick-up:	<b>Selective by land plots and tendency.</b>
Pick-up Season:	<b>1 September to 15 October.</b>
Fermentation:	<b>Alcoholic and malolactica in deposits of steel inoxidable whit automatic control of temperature.</b>
Aging:	<b>6 months in American and French oak casks. 4 months minimum in the bottles.</b>

### Ingredients Analysis

Alcohol:	13,5 % vol.
Total Acidity:	5,0 gr/l. tartaric acid.
pH:	3,67.
Volatile Acidity:	0,49 gr/l. acetic acid.
Residual sugar:	1.50 gr/l.



*Alto Almanzora*  
Bodegas