



Technical specifications

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 red wine.
Year of the Harvest:	2006.
Qualification of the Harvest:	Excellent.
Entry to the market:	May 2008.
Origin:	Vineyards in property and purchase of grapes from relevant vinegrowers.
Plots:	Marchalillo, El Olivar, Espilo, Oria, La Solana, El Almendro, Las Carrascas, La Lagunica.
Municipality:	Lúcar, Tíjola, Oria, Serón, Somontín, Cantoria, Chercos.
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 600 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:	Monastrell, Tempranillo, Garnacha, Cabernet Sauvignon, Syrah, Merlot.
Age of the grape roots:	From 9 to 40 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:	37 Hl./Ha.
Grape Pick-up:	Selective by land plots and tendency.
Pick-up Season:	1 September to 25 October.
Fermentation:	Alcoholic and malolactica in deposits of steel inoxidable whit automatic control of temperature.
Aging:	6 months in American and French oak casks. 4 months minimum in the bottles.

Ingredients Analysis

Alcohol:	14 % vol.
Total Acidity:	5,0 gr/l. tartaric acid.
pH:	3,71.
Volatile Acidity:	0,52 gr/l. acetic acid.
Residual sugar:	1.40 gr/l.



Alto Almanzora
Bodegas