



## *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: **VIÑA ALMANZORA Red Wine**  
Year of the Harvest: **2009.**  
Qualification of the Harvest: **Very good.**  
Entry to the market: **September 2010**  
Origin: **Vineyards in property and purchase of grapes from relevant vinegrowers.**  
Plots: **Marchalillo, El Olivar, Espilo, etc.**

Municipality: **Lúcar, Tijola, Oria, Somontín, Serón, etc.**  
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 400 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: **Tempranillo, Monastrell, Garnacha, Syrah, Merlot, Cabernet Sauvignon.**  
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: **45 Hl./Ha.**

Pick-up Season: **1 September to 12 October.**  
Fermentation: **Inside of the inoxidable steel deposits whit automatic control of temperature.**  
Aging: **Young wine with 2 months in American and French oak casks. 2 months minimum in the bottles.**

### Ingredients Analysis

Alcohol: **13 % vol.**  
Total Acidity: **4,7 gr/l.tartaric acid.**  
pH: **3,67.**  
Volatile Acidity: **0,51 gr/l.acetic acid.**  
Residual sugar: **1,8 gr/l.**

*Alto Almanzora*  
*Bodegas*

