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DESIGNATION: Vina de La Tierra de Castilla

GRAPE VARIETIES: 60% Tempranillo, 20% Merlot, 20% Syrah

VINEYARD LOCATION: Town of Manzanares, La Mancha

CLIMATE: Extreme Continental

SOILS: Red Sandy Clay, Limestone Subsoil

IRRIGATION: Only as Needed

YIELD: 4 Tons/Acre

HARVEST: Machine, Table Sorted by Hand

PROCESSING: Destemmed/Crushed

FERMENTATION: 7-10 Days in Stainless Steel at 80°F, Separated by Variety

BLENDING: Based on Selection of Best Tanks

ALCOHOL: 13% $\pm 0,5$

TOTAL ACIDITY: 5 grams/liter, ± 0.2

PH: 3.6 ± 0.1

SUGAR: 7 grams/liter, ± 1

