

CALVENTE

Mountain Wine

TASTING DOCUMENT



Wine name	Rania 2016
Appellation	Granada appellation of origin
Type	Sparkling – Brut Nature
Variety	Muscat of Alexandria, Viognier
Lote	084
EAN	8 437011 204646
SCC	6 bottles: 8 437011 204271

AGING

Aging The second fermentation is performed in the bottle by the traditional method at controlled low temperature. It remains face down position for more than 21 months before disgorging.

LAND

Age of the vineyards	50 to 120 years
Vineyard property	Vineyard property
Municipality	Los Guájares
Piece of ground	Guindalera
Size	6 Has.
Height ranges	750 a 1025 msnm.
Climatology	Mediterranean mountain
Orientation	Northeast
Potential annual insolation	340 days of sunshine
Average annual pluviometry	650 mm – 750 mm
Average annual temperature	17°C
Slopes	15 – 35%
Lithology	Schists, calc schists, phyllites
Edaphology	Chromic Luvisols, Cambisols eutric, eutric regoles.
The cropping system	Goblet pruning

VINTAGE

Harvest	Manually and traditional
Selection	Manually selection in the vineyards
Transportation	Boxes of 15 kg

TASTING NOTE

It has a pale yellow color, clean and bright with fine and persistent bubbles.

The aroma is intense, fresh and frank, with notes of flowers such as orange blossom and jasmine, recognizing white fruits of the variety on a background of citrus and bakery from the aging.

The palate is unctuous and fresh, with a creamy bubble, very well integrated, which allows a persistent and balanced end of great complexity in the post-taste.



BODEGAS H. CALVENTE

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