

CALVENTE

Mountain Wine

TASTING DOCUMENT



Wine name	Calvente Guindalera 2017
Apellation	Granada appellation of origin
Type	Dry-White
Varieties	Muscat of Alexandria
Lote	099
EAN	8 437011 204615
SCC	12 bottles: 8 437011 204080 6 bottles: 8 437011 204097

AGING

Aging in barrel In fine lees at controlled temperature.

LAND

Age of the vineyards	80-120 years
Vineyard property	Vineyards in property
Municipality	Los Guájares
Plot	El Castaño, La Cañá, La Loma y Jurite
Size	14,5 Has.
Height ranges	750 a 1025 msnm.
Climatology	Mediterranean mountain
Orientation	NE – SE
Potential annual insolation	3400 hours
Average annual pluviometry	475 mm – 750 mm
Average annual temperature	14-16° C
Slopes	15 – 35%
Lithology	Schists, calcoesquistos, phyllites
Edaphology	Chromic Luvisols, Cambisols eutric, eutric regosols.
The cropping system	Goblet pruning

VINTAGE

Harvest	Traditional Manual selection.
Selection	Manual selection of grapes in vineyard.
Transportation	Boxes of 15 kg

TASTING NOTE

Visually pale yellow with green reflections, clean and bright. Expressing the complexity and finesse of this wine.

With a high intensity, olfactory can be appreciated tropical fresh fruit, citrus, with white flowers like orange blossom, honey, freshly cut grass. Complex and very floral.

Good step in the mouth, being friendly, glyceric, voluminous, with a acidity that gives freshness. Because of its retro nasal aromas, citrus and tropical fruit are remembered again

One of the few Spanish wines included in the prestigious guide "The 1001 Wines You must taste before you die" by Neil Beckett.



BODEGAS H. CALVENTE

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