BODEGAS H. CALVENTE

TECHNICAL DOCUMENT

Wine name
Rania 2017.
D.O
D.O GRANADA.
Type
Sparkling – Brut Nature.
Variety
Moscatel de Alejandría, Chardonnay.
Lote
094.
EAN
8 437011 204646.
SCC
6 bottles: 8 437011 204271.

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
Vineyards in 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 regolsoles.
The cropping system
Goblet pruning

VINTAGE

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

WINEMAKING

Selection
Second manually selection in the table of selection
Fermentation
With autochthonous yeast
Filtering
By plate
Bottling
In the own winery
Production
Limited.
Optimal drinking
From now until 2023

TECHNICAL ANALYSIS

Alcoholic %
11.87 %
Ph
3.29
Volatile acidity
0.26 g/L in acetic acid
Total acidity
6.15 g/L in tartaric acid
Dry extract
17.02 g/L
Total SO2
2.0g/L
Reducing Sugars
63 mg/L

CALVENTE
Mountain Wine

www.bodegashcalvente.com