



CIEN FUEGOS



TINTO

VARIETY

Blend of Tempranillo, Bonarda y Syrah

ANALYTICAL DATA

Alcohol 12.5 %v/v

Total acidity 4.80 gr. tart.ac./lt.

VINIFICATION AND CONSERVATION

The grapes are stemmed and then go to pools where the must and skin begin fermentation with the addition of selected yeasts. During seven days temperature is controlled in 26°C and one remontages per day is done. When fermentation is completed, the liquid phase is separated and it goes to pools where natural clarification takes place during the winter. In spring, the wine undergoes a "trasiego" and it rests until bottling.

PACKAGING

Six or twelve 750 c.c. bottles, green glass, brown carton boxes. Aluminum screw cap, 60 m.m. long. saranex end.



CIEN FUEGOS



BLANCO

VARIETY

Blend of Chenin Blanc, Pedro Gimenez y Ugni Blanc

ANALYTICAL DATA

Alcohol 12.5 %v/v
Total acidity 4.80 gr. tart.ac./lt.

VINIFICATION AND CONSERVATION

The grapes are stemmed and must is separated in continuous presses. The juice undergoes "desborre previo" by a continuous flotation process. Fermentation starts with the addition of selected yeasts. Temperature is controlled in 19°C. At the end of fermentation a "trasciego" is done and the wine goes to underground pools where it passes the winter. The young wine rests without oxygen contact until bottling.

PACKAGING

Six or twelve 750 c.c. bottles, green glass, brown carton boxes. Aluminum screw cap, 60 m.m. long. saranex end.

