

Bodegas Crisve “Nomeda” 2005 DO La Mancha

Blend: 70% Tempranillo, 20% Syrah, 5% Merlot

Yield: 8000 Kg/Ha (3.5 Tons/Acre)

Harvest: Hand – Aug 25 to September 12

Wine Making:

Pumpover/cap punch down: daily pumpovers

Length of maceration: varied with varietal 7-15 days

Clarification: egg white

Stabilization: 7 days at -3 °C

Filtration: light at 1.5µ

Barrel Aging:

Type of oak : none

Date of Bottling: March, 2005

Production: 14400 bottles (1200 Cases)

This is a special coupage for VinLozano Imports.

Production capacity is over a million litres

Lab Análisis at time of Bottling:

Alcohol percentage: 12.5

pH: 3.60 Free Sulphur (mg/ltr.): 21

Total Sulphur (mg/ltr.): 45

Total acidity (gr/ltr of tartaric acid): 4.8

Glycerine (gr/ltr):

Sugar (gr/ltr): 1.6

