



BODEGAS
Quiñón de Rosales

TECHNICAL SHEET



BRAND:	GALAN DE DULCINEA YOUNG CONTROLLED FERMENTATION 2016
TYPE OF GRAPE:	MACABEO 100%
PRODUCTOR:	Bodegas Quiñón de Rosales – La Humildad Sdad. de CLM.
REGION:	El Toboso - Toledo – Spain.
HOSTED TO:	Designation of Origin La Mancha.
COLOR:	White.
SERVICE TEMPERATURE:	Between 5°C and 7°C.
TASTING NOTES:	

- **Sight:** Clean, bright and clear pale straw yellow with slight greenish tones, very satiny, very tear.
- **Smell:** Very clean nose, fresh, acid, high, deep intensity, aromas of tropical fruit (pineapple), pome fruit (apple) and sour fruit (mandarin), fresh background boil.
- **Taste:** Very clean on the palate, mellow, rich, velvety and acid. Quite intense and powerful structure, light sweetness and plenty of length. This very round where no peak is not seen acidity, the acidity is very well coupled to the structure of the wine. Clear notes of pineapple and mandarin like we did in the olfactory phase. Very persistent in mouth.

ANALYTCS:

- **Alcohol % Volume:** 12,50 %.
- **Volatile Acidity:** 0,18 gr/l.
- **Total Acidity:** 5,70 gr/l.
- **Total Sulphur Dioxide:** 85 ppm.
- **Free Sulphur Dioxide:** 38 ppm.
- **Ph:** 3,30.
- **Reducing sugars:** < 2 gr/l.

PRODUCT PRESENTATION:

- **Bottle:** Bordalesa Bottle Sensation White 0,75 lts.
- **Cork:** Cylindrical 44 x 24 1 + 1 Class "A".
- **Capsule:** Pvc.
- **Label:** Adhesive.

PARKING:

- **Box:** Carton: 6 bottles.
Weight: 8,2 kg.
Size: 16 x 24x 33,5 cm.
- **European Pallet:** Capacity: 125 box of 6 bottles.
Weight: 1.045 kg.
Size: 160 x 80 x 120 cm.