

TECHNICAL SHEET

BRAND: GALAN DE DULCINEA WHINE PARTIALLY FERMENTED MUST - GASIFIED

TYPE OF GRAPE: MACABEO 100%

PRODUCTOR: Bodegas Quiñon de Rosales – La Humildad Sdad. de CLM.

REGION: El Toboso - Toledo - Spain.

COLOR: White.

SERVICE

TEMPERATURE: Between 5°C and 7°C.

TASTING NOTES:

- Sight: Clean, bright and clear pale yellow with slight greenish tones, with

remarkable bubble of carbonic.

Smell: Very clean nose, fresh, sweet, acid, very high intensity, deep, very

fruity with aromas of sour fruit (mandarin orange, lemon, orange peel).

- Taste: Very clean on the palate, light, sweet and acid.

Intense and powerful, with pleasant sweetness with its 50 grams of natural

sugar.

very balanced and very well coupled with the sweetness acidity.

Hotness and coolness in the mouth thanks to its fine bubbles of carbon

dioxide.

Clear fruity notes to citrus fruits like we did in the olfactory phase.

ANALYTCS:

- Alcohol % Volume: 7,00 %.
- Volatile Acidity: 0,10 gr/l.
- Total Acidity: 6,00 gr/l.
- Total Sulphur Dioxide: 75 ppm.

- Free Sulphur Dioxide: 35 ppm.
- Ph: 3,30.
- Carbon Dioxide: 3,50 gr/l.

Reducing Sugars:

PRODUCT PRESENTATION:

Bottle: Blue Bottle Rhin Schlegel Bvs 0,75 lts.

Cork: Stelvin screw cap 30 x 60 silver shutter.

50 gr/l.

- Cork: Stelvin screen Aluminum.
- Label: Adhesive.

PARKING:

Box: Carton: 6 bottles.

Weight: 8,2 kg. Size: 16 x 23,5 x 34 cm.

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- European Pallet: Capacity: 125 box of 6 bottles.

Weight: 1.045 kg. Size: 160 x 80 x 120 cm.