



BODEGAS
Quiñón de Rosales

TECHNICAL SHEET



BRAND:	GALAN DE DULCINEA YOUNG CONTROLLED FERMENTATION 2016
TYPE OF GRAPE:	AIREN 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.
- **Smell:** very intense and fresh nose, very fruity (tropical fruit, citrus and banana), slight sweetness and acid notes.
- **Taste:** Long on the palate, fruity sensations of pineapple, grapefruit and orange peel step. Good acidity, freshness and final long persistence on the palate.

ANALYTCS:

- **Alcohol % Volume:** 11,00 %.
- **Volatile Acidity:** 0,20 gr/l.
- **Total Acidity:** 5,30 gr/l.
- **Total Sulphur Dioxide:** 65 ppm.
- **Free Sulphur Dioxide:** 35 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.