



BODEGAS
Quiñón de Rosales

TECHNICAL SHEET



BRAND: QUIÑÓN DE ROSALES TRADITIONAL METHOD SPARKLING

TYPE OF GRAPE: MACABEO 100%

PRODUTOR: 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, pale yellow.
- **Smell:** The scents that dominate this cava are breeding (pastries, cakes, praline, dry bread) on a background of candied fruit (Appel baked, dry apricot).
- **Taste:** The Palate is fine, with a subtle balance between acidity and sweetness.

ANALYTCS:

- **Alcohol % Volume:** 12,00 %.
- **Volatile Acidity:** 0,20 gr/l.
- **Total Acidity:** 5,30 gr/l.
- **Total Sulphur Dioxide:** 90 ppm.
- **Free Sulphur Dioxide:** 35 ppm.
- **Ph:** 3,30.
- **Reducing sugars:** < 2 gr/l.

PRODUCT PRESENTATION:

- **Bottle:** Cava 75 ecova RE green color 0,75 lts.
- **Cork:** Cava Cylindrical 48 x 30,5 0 + 2 Class "B".
- **Capsule:** Complex.
- **Label:** Adhesive.

PARKING:

- **Box:** Carton: 6 bottles.
Weight: 9,9 kg.
Size: 57,5 x 33 x 10 cm.
- **European Pallet:** Capacity: 60 box of 6 bottles.
Weight: 600 kg.
Size: 150 x 80 x 115 cm.

