

Los Chorrancos
El Tiemblo

Zerberos Los Chorrancos 2015

Daniel Ramos 75 cL. 14,5% alc. GARNACHA

Embotellado en la propiedad. RENº:8564 AV 00. Contiene sulfitos. Vino tinto. L-ZDT/13. Gredos. www.danielramos.wine

Wine

- The brand: Zerberos Los Chorrancos 2015
- Origen: El Tiemblo. Cebreros - Gredos
- Winemaker: Daniel V. Ramos

Viticulture

- Variety: 98% Garnachas (tinta, peluda, gris and tintorera) + 2% Chelva, grafted on Riparia Gloria
- Vineyard: Los Chorrancos
- Vineyard age: 76 years old
- Soil: schist
- Aspect: North face of the Alberche river valley
- Harvest: manual in 15 kg crates, the 15th of September

Winemaking

Harvest:

- The grapes are sorted on the sorting table

Alcoholic fermentation:

- Duration: 12 days
- Temperature: up to 28 ° C
- Fermentation: with 15% of whole bunch added, and the rest is destemmed

Ageing:

- Skin maceration: 60 days
- Ageing: 10 months in a 600 litre French oak barrel
- Production: 803 bottles + 10 Magnums
- Lot Nº: ZC15

Analysis:

- Alcoholic content: 15,8 %
- Total acidity: 6,15 g/l
- Residual sugar: 0,0 g/l
- pH: 3,54
- Volatile acidity: 0,98 g/l
- Filtration: not fined nor filtered