

## TECHNICAL SHEET

### OCAMPO VIDUEÑO BLANCO

VINTAGE / VARIETIES	2022/ 33% Malvasía Volcánica, 33% Marmajuelo, 20% Listán Blanco y 14% Albillo Criollo.
VINEYARD	Family López Díaz Vineyard.
VINEYARD AGE	Over 15 years old.
TRAINING METHOD	Cordon Royat.
SOIL	Loamy Clay over Volcanic Soil.
GRAPE HARVEST	By hand in 18 kg. crates, in the last week of August.
ALCOHOLIC FERMENTATION	Spontaneous by native yeast in french oak Fudre of 1.500 lts.
AGING	9 month with its lees in french oak Fudre of 1.500 lts.
BOTTLING	Ligth filtering / 2.000 uds.
ALCOHOL	12,5% Vol.
pH	3,17
TOTAL ACIDITY	6,80 g/l (in Tartaric Acid)
FORMAT	Burgundy bottle 75 Cl.
PACKAGING	6 bottle cases.

