

BODEGAS JIMÉNEZ-LANDI

EL FIN DEL MUNDO 2007

- **AREA:** Denomination of Origin MÉNTRIDA (TOLEDO)
- **TYPE OF WINE:** Vintage red
- **WINEMAKER:** Daniel Gómez Jiménez-Landi
- **VARIETIES:** Grenache 100%
- **AGRICULTURE:** biodynamic
- **VINEYARD:**
 - Climate: Continental - Mediterranean
 - Soil: Sandy (siliceous) of granite origin.
 - Plots: 1 plot in El Real de San Vicente.
 - Exposure: north facing
 - Altitude: 730 metres
 - Age of vines: 40 years

- **PRODUCTION:**
 - Harvested by hand in small cases.
 - Grown in French oak tub
 - Whole grape with stem (50%)
 - Cold pre-fermentation maceration (7 days)
 - Pressed only with the feet avoiding the use of pumps
 - Maceration time: 35 days.
 - Natural malolactic fermentation in barrels.
 - Ageing on lees.

- **AGEING:** 14 months in three French oak barrels of 500 litres.
- **BOTTLED:** without clarifying, filtering or stabilizing
- **ANALYTICAL DATA:**
 - Alcohol content 14.50°
 - pH: 3.22
 - Total acidity: 6.0 g/l.
 - SO₂ total: 50 mg/l.

- **SUGGESTIONS**
 - Serving temperature: 16°-17°
 - Open 1 hour before serving in order to obtain the wine's best qualities.
 - The use of Burgundy glasses is recommended.

- **PRODUCTION:** 2,000 bottles