

# BODEGAS JIMÉNEZ-LANDI

## SOTORRONDERO 2007

- **AREA:** Denomination of Origin MÉNTRIDA (TOLEDO)
- **TYPE OF WINE:** Vintage red
- **WINEMAKER:** Daniel Gómez Jiménez-Landi
- **VARIETIES:** Syrah 90 %, Grenache 10 %
- **AGRICULTURE:** Ecological
- **VINEYARD:**
  - Location of the vineyard: all the vines are found in the municipal area of Méntrida.
  - Climate: Continental - Mediterranean
  - Soil: Sandy-clay of granite origin.
  - Plots: 5 plots/5 areas
  - Exposure: depending on the vine.
  - Altitude: 600-650 metres
  - Age of vines: Syrah (10 years); Grenache (40-70 years)
- **PRODUCTION:** harvested by hand in small cases, whole grape with stalk removed placed in stainless steel containers, cold pre-fermentation maceration (2-5 days), gentle extraction, maceration between 15 and 20 days. Natural malolactic fermentation in barrels. Ageing on lees.
- **AGEING:** 10 months in French oak barrels of 300 and 500 litres.
- **BOTTLED:** without filtering or stabilising
- **ANALYTICAL DATA:**
  - Alcohol content 14.00°
  - pH: 3.5
  - Total acidity: 5.00 g/l.
  - SO<sub>2</sub> 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:** 28,000 bottles.