



**Méntrida**  
Denominación de Origen  
TOLEDO

## **Bodegas Cartema, S.L.**

---

C/ Mahonia, 2

28043 Madrid

Telephone: +34 91 343 30 26

Fax: +34 91 343 30 90

Mail: [info@cartema.es](mailto:info@cartema.es)

Web: [www.cartema.es](http://www.cartema.es)

Owner: Pedro Carmelo Hernández Gómez

The idea of making wine in the middle of an area with century old oaks came when the farm was known. Once the property was purchased, preparation works of the site began, adequately fencing the area that would be devoted to vineyards, previously selected to be located on a gently sloping suntrap. After making the relevant soil analysis, the most suitable varieties were selected, which were acquired in the best nurseries in the area of Bordeaux.

For the cellar, we looked for a shady area so that the temperature was more constant.

The land on which the strains settle consists of very gentle hills where the land comes from alluvial (sandy), being very rich in fertile organic matter.

The winery is of new construction, the 2006 harvest being the first to be held in its facilities. It is designed to produce 20,000 kg. of grape, with possibility of extension; it is equipped with automated wine system, having its own bottling plant and a fleet of 35 units of barrels of French and American oak.





**Méntrida**  
Denominación de Origen  
TOLEDO

## TECHNICAL DATA OF WINES

Type of wine: White, Crianza Red

Brands: White Cartema y Red Crianza Cartema

Varieties: Tempranillo, Syrah y Cabernet Sauvignon for the red wine y Sauvignon Blanc and Small grain Muscatel for white wine

Agriculture: Conventional

Vineyard:

- Localization of the vineyard: Santa Cruz del Retmar
- Climate: Continental - Mediterranean
- Soil: Sandy
- Age of the vineyard 10 years

Elaboration:

- 12 months aging in French oak barrels of 225 liters.
- Bottled without physical or chemical stabilization and with microfiltering

Analytical data:

White

- Alcoholic content: 13°
- pH: 3.3
- Total acidity: 5,7 g/l.
- SO2 total: 70 mg/l.

Aging red

- Alcoholic content: 13°
- pH: 3.7
- Total acidity: 5,2 g/l.
- SO2 total: 90 mg/l.

Suggestions

- Service temperature: White wine 6-8 °C, Red wine 16-18 °C.

Production:

- 2.000 bottles of white wine and 6500 of Crianza Red

Boxes format:

- 6 bottles in cardboard lied down and wood