

## San Miguel Arcángel Cooperative Winery

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C/ Barrio de la Estación, s/n

45685 – Montearagón

Toledo (España)

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CIF: F-45003001

Person in charge: José Chinchón Machuca

Position in the company: President

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Cooperative founded in 1966, with approximately 130 members. Currently there are 125 members and young red and young white varieties are produced: Cencibel, Syrah, Grenache, Cabernet Sauvignon; the soils are sandy, and age of vines is between 10-60 years.





Name of the brand: GRULLERO

Zone: Méntrida Protected Designation of Origin (PDO)

Type of wine: Red and white (young)

Vignerón/enologist: José M<sup>a</sup> Álvarez Salvador

Varietades: Red Wine: Garnacha, Tempranillo, Syrah White Wine: Jaén

Agriculture: Conventional

Vineyard:

- Localization of the vineyard: Montearagón, Cebolla, Los Cerralbos, Santa Olalla
- Climate: Continental - Mediterranean
- Soil: Sandy
- Plots or hectares:
- Age of the vineyard: Most of them: 8 - 12 years

Elaboration:

- Manual harvesting, but most by machine (75-80%)
- Elaboration: each vine separately in stainless steel tanks (10000 l.)
- Grape without stalk.
- Cold pre-fermentative maceration with selected yeast.
- Maceration time between 4-6 days for red wine. White Wine is not macerated
- Extraction by tapping and solid removal
- Aging: o Aging with ropes
- Bottling: Clarified, Stabilized and Filtered

Analytical data:

- Alcoholic content: 13 - 13.5%
- pH: 3.5 - 3.6 years
- Total acidity (g/l) 5.5
- SO<sub>2</sub> total (mg/l): 68 - 78

Suggestions

- Service temperature: Red wine at 18° and white wine at 7-8 °C

Production (in bottles or liters) White wine 14.000 bottles and red wine 24.000 bottles

Boxes format: Cases of three bottles and boxes of 6 and 12