



AVATAR ULTRA

SYRAH

VARIETAL:	100% Syrah
REGION:	Maipú y Lujan de Cuyo, Mendoza.
ORIGIN:	Argentina
ALTITUDE:	900-1100 m.s.n.m
HARVEST:	Manual in plastic boxes (bins) of 400kg, with cluster selection on a sorting belt.
WINEMAKING:	Reception, crushing, destemming, and prefermentative cold maceration (10-12°C) for 12 to 24 hours.
FERMENTATION:	Alcoholic fermentation in concrete tanks and then 3 weeks in contact with the skins. Malolactic fermentation in contact with fine lees.
AGING:	Six months in French oak barrels of second and third use, only to provide roundness and maturation of tannins.
WINEMAKER:	Julia Halupczok
WINE PROFILE:	<p>Wine of great intensity of red color with violet and black tints. Great aromatic intensity with spicy notes, black pepper, anise, cinnamon, cocoa stand out. The representative notes of granite and olives of this varietal appear. Elegant long finish of ripe and round tannins along with harmonic acidity.</p> <p>Ideal for pairing with winter dishes, meats, and oriental flavors.</p>

14%

ALCOHOL

2.8

AZÚCAR

5.02g/1

ACIDEZ TOTAL

3.70

PH