



ESTATE

PETIT VERDOT

VARIETAL: 100% Petit Verdot.

REGION: Mendoza.

ORIGIN: Argentina.

ALTITUDE: 900 m.s.n.m

HARVEST: Manual in individual plastic boxes, with subsequent bunch

selection. We define the optimal harvest point to achieve

balance of expression and acidity.

WINEMAKING: Grapes are harvested on different dates, with approximatly 30 days

between the first and second harvests.

FERMENTATION: The alcoholic fermentation is in concrete vessels. Three weeks

of maceration in contact with marc. Malolactic maceration in

contac with fin effluents

AGING: Aging in a second use vessel for 6 months.

WINEMAKER: Julia Halupczok

WINE PROFILE: A fresh wine, with very present but friendly tannins that

enhance the fruit and seduce the mouth.

14%

2.55g/1

5.20

3.65

ALCOHOL

SUGAR

TOTAL ACIDITY

РΗ