



## CASIR dos SANTOS

### RESERVE

#### PETIT VERDOT

CASIR DOS SANTOS NACIÓ COMO UNA DECLARACIÓN DE PRINCIPIOS, UNA FORMA DE VER, ENTENDER Y HACER LAS COSAS. ESTA LÍNEA DE VINOS QUE LLEVA NUESTRO NOMBRE ES UN COMPROMISO CUALITATIVO, CREATIVO Y DEFINITIVO CON EL CONSUMIDOR MÁS EXIGENTE: NOSOTROS MISMOS.

- VARIETAL:** 100% Petit Verdot.
- REGION:** Mendoza.
- ORIGIN:** Argentina.
- ALTITUDE:** 1300 m.s.n.m
- HARVEST:** Pick by hand in bins in three different dates with subsequent sorting an selection of grapes.
- WINEMAKING:** The grapes of Alto Agrelo Estate are harvested in three different dates with approximately 30 days between the first and last harvest. This allows us to achieve three wines with distinctive and markedly different nuances. Then, matured separately for 12 months in French Oak barrels of first and second use, according to the profile of each wine. Finally the resulting wines are tasted and the final blend is assembled, achieving a wine that reflects its Terroir; elegant, wieht strong structure, fruity and sucrose.
- VINIFICATION:** Alcoholic in vessels. Three weeks of maceration in contact with grape pomace. Malolactic fermentation in contact with fine sediments.
- MATURATION:** Aged in French oak barrels of first and second use for 12 months.
- WINEMAKER:** Julia Halupczok
- WINE PROFILE:** Alto Agrelo's Terroir finds a great exponent in this ideal wine of perfect balance between fruit and complexity. Deep red color, with black fruits and berries aromas. Exotic and spice notes, with mild tannins and cherry and ripe plums flavor.

*Ideal to pair with the intense flavors of red meat, cured cheese and game stews.*

**13.9%**

ALCOHOL

**2.22**

SUGAR

**5.89**

ACIDEZ TOTAL

**3.71**

PH