



PETIT VERDOT 2017

GRAPE VARIETY: 100% Petit Verdot.

REGION: Tulum Valley (San Juan, Argentina)

VINEYARD DETAILS: Sandy loam structure. Flood irrigation.

WEATHER: continental, dry and semiarid with over 300 days of sun exposure. Annual rainfall around 120 mm.

TRELLIS SYSTEM: "Parral"

HARVEST DETAILS: Grapes are hand-picked in 450 kg bins.

YIELD PER HECTARE: 14.000 Kg.

WINEMAKING PROCESS:

The grapes are gently destemmed and crushed and then placed in stainless steel tanks. The alcoholic fermentation occurs approximately at 25°C. Long maceration before natural malolactic fermentation. **Aged in oak for eight months.** Cold stabilization and light filtration prior to bottling.

DESCRIPTION:

This wine presents intense and dark magenta colour. The aroma is a combination between plum, blackberries, vanilla and mocha coffee. It has a fruity and complex mouthfeel, matched with tender tannins and a balanced acidity.

ALCOHOL: 13.3 % vol.

TOTAL ACIDITY: 5.45 g/l

SUGAR CONTENT: 2.80 g/l

AGING POTENTIAL: Up to 3 years.