



## **TANNAT 2017**

**GRAPE VARIETY:** 100% Tannat.

**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:** 15.000 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 has a deep and intense purple-red colour. It offers notes of red and black ripe fruit followed by dark chocolate. It is also characterized by its full bodied mouthfeel, with long and persistent tannins.

**ALCOHOL:** 12.6 % vol.

**TOTAL ACIDITY:** 6.45 g/l

**SUGAR CONTENT:** 5.80 g/l

**AGING POTENTIAL:** Up to 3 years.