



TECHNICAL SHEET

Description

GRAPE VARIETIES: 50% Malbec - 30% Shiraz - 20% Cabernet Sauvignon.
VINTAGE: 2018
VINEYARDS: La Santa María.
ORIGIN: Ugarteche, Luján de Cuyo, Mendoza.
ALTITUDE: 935 mts. above sea level.
PRODUCTION PER HECTARE: 50 Hl/ha

Analytical Information

ALCOHOL: 15 % Vol
TOTAL ACIDITY: 5,70 g/l tartaric, 3,72 g/l Sulfuric
SUGAR: 2,50 g/l.
PH: 3,75

Elaboration

HARVEST: By hand, in cases of 15 Kg during the month of April.
BUNCH SORTING: Yes, with conveyer belt.
DESTEMMING: Yes.
VINIFICATION: Cold pre-fermentation maceration. Subsequent alcoholic fermentation, induced by selected yeasts with controlled temperatures between 26°C and 28°C in stainless steel tanks. Daily pump-overs complemented with delestage during fermentation to facilitate the extraction of aromatic compounds and color. Final blend made after tasting and selecting the best barrels, and before bottling.
TOTAL MACERATION TIME: 25 days for Shiraz, 27 days for Malbec and 28 days for Cabernet Sauvignon.
MALOLACTIC FERMENTATION: 100% spontaneous.
AGEING IN OAK BARRELS: 18 months, 75% aged in 1st used French oak barrels and 25% aged in 2nd used French oak barrels.

Tasting Notes:

Elegance, complexity and harmony prevail in this blend. Flavors of dried cherries and plums are framed by coffee, spice and leather. Great aromatic intensity, with red and black fruits, The eighteen months ageing in French oak barrels extol the richness of its ripe tannins. Excellent structure and ageing potential.

TEMPERATURE OF SERVICE: 16°C to 18°C.