



Vineyards

Terroir	Chacayes, High Uco Valley
Trellising system	Vertical trellis / VSP
Age of vines	8 - 10 years old
Density	2,500 plants per acre
Yield	4,000 Kg / acre
Irrigation	Drip irrigation
Soil	Alluvial, sandy loam, rocky bottom
Soil Study	Pedro Parra
Pruning	Double guyot
Vineyard management	Shoot thinning in spring, post - veraison pruning
Production	1,6 Kg per plant
Harvest	By hand, using small plastic boxes (15 Kg) during the last week of April
Agronomist	Guillermo Cacciaguerra

Winery

Reception & Storing	Directly over the sorting table using gravity flow system, no pumps
Fermentation	Entire berries in small concrete vats
Yeasts	Indigenous
Alcoholic fermentation	14 days at 26°C (78,8° F)
Maceration	Four pumps over per day, and 2 delestage total. 15 days skin maceration
Malolactic fermentation	100%, natural at the end of May
Aging	100% aged 10 months in new French/Bordeaux oak barrels
Cooperage	Demptos, Françoise Freres and Taransaud
Maturation & Stabilization	Non-filtered. Natural cold stabilization
Bottle Production	48466 bottles
Potential Aging	Up to 10 years from now
Winemaker	Karim Mussi Saffie

Analytical Information

Alcohol	15,2% Vol
Total Acidity	6,00 g/l Tartaric Acid
pH	3.65
Residual Sugar	3 g/l