



CORTE DE FINCA

IN THE VINEYARD

Varietal 75% Petit Verdot - 3% Cabernet Sauvignon - 3% Viognier - 5% Syrah - 4% Merlot - 4% Cabernet Franc - 4% Malbec - 2% Chardonnay

Origin: Finca La Compuertas, Luján de Cuyo

Vineyard Altitude : 1050 msnm

Year Planted : 2019

Density : 7000 plantas per ha.

Yield : 1 plantas per bottle

Vineyard management: Organic and sustainable farming

Irrigation: By drip

Soil type: clay loamy soil.

TASTING NOTES

It has an intense violet colour. On the nose there are notes of white flowers, fruit jam. In mouth round tannins and a balanced acidity.

AT THE WINERY

Harvest: February

Maceration: Cold maceration a 8°C for 4 days with 6% of escoabjo.

Alcoholic Fermentation: It is carry out in concrete eggs for 2 days and temperaturas between 21-23°C.

Malolactic Fermentation: Spontaneous in French oak barrels for 20 days.

Aging: 9 months in tconcrte eggs.

Bottling: December. This wine has not been clarified, filtered, nor cold stabilized.

Winemaker: Angelina Yañez
