

SANTA JULIA  
MENDOZA ARGENTINA

# TEXTUAL

## INNOVACION EXTREMA

### CALADOC 2019



**COMPOSITION:** Caladoc 100%

**ORIGIN:** La Ribera Estate, Uco Valley Mendoza, Argentina

**HARVEST:** Manual 20 kg box, first week of March and third week of April

ALCOHOL	TOTAL ACIDITY	RESIDUAL SUGAR
14,4 % vol	6,56 g/l	3,4 g/l

#### VINIFICATION

Fermentation between 25-28 ° C, with native yeasts. The fermentation works with delestage and pigage in the first third of the fermentation and then gentle movements by gravity in the post-fermentation maceration stage.

Maceration time: 25 days. It does not have wood aging. Aging in stainless steel tanks.

#### TASTING NOTES

**Color:** Deep purple color

**Aromas:** it presents aromas of plumbs, blackberries, ripe cherries and floral notes of sage and lavender.

**Palate:** firm tannins and good balance between fruit and oak. Persistent finish in the mouth