

SANTA JULIA

MENDOZA ARGENTINA

TEXTUAL

INNOVACION EXTREMA

TEROLDEGO 2019



COMPOSITION: *Teroldego 100%*

ORIGIN: *Uco Valley, Mendoza*

HARVEST: *Handpicked grapes in plastic boxes during the first and second week of March.*

ALCOHOL	TOTAL ACIDITY	RESIDUAL SUGAR
14,3 % vol	5,6 g/l	3 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 red ruby color.

Aroma: Bright fruit notes like cranbeberry, and pomegranate, blended in with blackberry and raspberry.

Palate: Soft and concentrated in mouth with a long and complex finish.