

SANTA JULIA

MENDOZA ARGENTINA

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MAGNA

SELECCIÓN DE VIÑEDOS

CORTE 2020

COMPOSITION

50% Cabernet Sauvignon, 40% Malbec, 10% Shiraz

ORIGIN

Uco Valley, Mendoza, Argentina

HARVEST

Handpicked

ALCOHOL

14,3 vol

ACIDITY

5,4 g/l

RESIDUAL SUGAR

2,6 g/l

VINIFICATION

Classic fermentation with cold pre-fermentation for 5 days with selected yeast between 25-27° C. Maceration of the skin for 15 days with daily pigeage and delestage. Malolactic fermentation Completed in tanks. Maturation: First, second and third use in French oak barrels for 10 months separately before the final blend.

TASTING NOTES

Color: Deep and lively violet red with bluish hues.

Aroma: Nose of red and black fruits such as cherries, cassis, plums and blackberries, integrated with the aromas of barrel maturation such as vanilla, tobacco and chocolate.

Flavor: Silky in the mouth, good structure, with a marked presence of red fruits, pleasant and sweet tannins.

