SANTA JULIA MENDOZA ARGENTINA





COMPOSITION: Albariño 100%

ORIGIN: La Ribera Estate, Uco Valley Mendoza,

Argentina

HARVEST: Manual 20 kg box, third week of February-

first of March

ALCOHOL TOTAL RESIDUAL ACIDITY SUGAR

13 % vol 7,05 q/l 1,8 q/l

VINIFICATION

Maceration at low temperature and decantation of skins by gravity.

Fermentation between 14-16 ° C, with indigenous yeasts. Aging in stainless steel tanks. For 5 months with battonage once a week.

TASTING NOTES

Color: yellow with straw hues.

Aromas: fresh notes of flowers, thyme and citrus.

Palate: it is a broad wine that is balanced with an acidity that gives it liveliness and sustains it in a long finish.

