

SANTA JULIA

MENDOZA ARGENTINA

# TEXTUAL

## INNOVACION EXTREMA

### CALADOC 2023



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: Sweet tannins in harmony with fruity notes. Persistent finish in the mouth.*