



# SPOSATO

FAMILY VINEYARDS

*Premium Reserve*

## **PETIT VERDOT 2018**

### **Variety**

100% Petit Verdot.

### **Vineyard location**

Agrelo, Luján de Cuyo, Mendoza.

### **Vinification**

Harvest in optimum maturity. Micro vinification in a stainless steel tank at a controlled temperature. Cold pre-fermentation maceration for 5 days and post-fermentation maceration of balanced extraction. Malolactic fermentation.

### **Aging**

18 months in French and American oak barrels, with a preponderance of the second.

### **Tasting notes**

Color: intense and bright violet red color. Aromas: Ripe red and black fruits like; plum, blackberry and cassis, combined with balsamic and herbal aromas. Notes of mocha and chocolate that highlight the complexity of the varietal. Mouth: powerful, voluminous and sucrose entry; with sweet tannins and balanced acidity.

<b>Alcohol</b>	14.62 %
<b>Acidity</b>	6.26 g/l
<b>Residual sugar</b>	2.15 g/l

