

## Premium Reserve

## PETIT VERDOT 2019

Variety 100% Petit Verdot.

**Vineyard location** Agrelo, Luján de Cuyo, Mendoza.

## Vinification

Harvest in optimum maturity. Micro vinification in 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

Intense and bright violet red color. Aromas: ripe red and black fruits like; plums, 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.

Alcohol	14.7 %
Acidity	5.83 g/l
Residual sugar	2.61 g/l

