



CLIMATE

Warm temperate climate with a Mediterranean-like regime featuring well-defined seasons, cold autumn-winter and dry, hot spring-summer. The low winter temperatures allow the plant to accumulate cold hours that promote uniform budding. Frost-free spring and dry summer contribute to a slow ripening process that allows for great aromatic and color potential.

VITICULTURE

Vineyard age: 10 years

Conduction system: Trellis

Yield: 12 Tons / Ha

Harvest type: Manual harvest in the first half of April

VINIFICATION

Fermentation occurs after a week of pre-fermentative maceration aimed at color extraction. After this period, the tank is prepared to start alcoholic fermentation, with added nutrients and selected yeast. This process takes place between 24-28°C and allows for the conversion of sugar into alcohol as well as the extraction of phenolic compounds responsible for the body of this wine. Finally, malolactic fermentation takes place, conducted by selected bacteria, where malic acid is transformed into lactic acid, resulting in fresh yet smooth wines.

TASTING NOTE

Visual: Ruby red color with violet hues.

Nose: It features prominent aromas of ripe black fruits and the characteristic violets of this variety.

Palate: On the palate, this wine is friendly and fruity, with a delicate body that invites more than one glass.

Pairing: Pumpkin or asparagus cream, pasta with mushroom sauce, slow-cooked spiced meats, pastries, mature cheeses.



AGING: STAINLESS
STEEL TANKS

RESIDUAL
SUGAR <3,5 g/L

ALCOHOL 13,5%