

SOLOCONTIGO

COLECCION BLEND 2012



Vineyard Location: Los Chacayes, Tunuyan, Uco Valley, Mendoza.

Vineyard Altitude: 4200 feet above sea level.

Grapes: 42% Malbec, 38% Cabernet Franc, 20% Syrah.

Soil: Poor rocky soil with loam in its composition.

Harvesting: Manual harvest in 16 kg cases.

Vineyard Yield: 2 ton / acre

Vinification: Hand harvested grapes passed through two hand-sorting tables, first as whole clusters and then as single berries after de-stemming. Cold maceration for 6 days. Total fermentation and maceration took 30 days. Delestage and manual punch downs during the first 15 days to enhance the wine's extraction.

Aging: 22 months in new French oak and 24 months in bottle.

Tasting Notes: In color, the wine is an attractive, intense ruby. The complex aromas consist of plum, black cherry, and dark fruit notes along with several spices like thyme, clove, black pepper, and dark chocolate. On the palate, it is elegant, full bodied, delicate and complex, with a persistent finish. A memorable wine, perfect for unforgettable moments.

Pairing: Enjoy with grilled or roasted meats like beef or lamb, or even pasta Bolognese.

Alcohol: 14,5%

Azúcar residual: < 1,8 GR/L