Tomero

RESERVA PETIT VERDOT 2008

Varietal Composition:

100% petit verdot

Vineyard:

finca los álamos, alto valle de uco

mendoza, argentina

Soil:

sandy loam with limestone channers.

low to medium fertility with low percentage of organic material. very permeable and with low salt content.

Weather:

cold winters and warm summers with mild temperatures during the day and cool nights.

during the vegetative season there is a difference of temperature between day and night of 15c aprox., allowing an excellent color and tannin development.

Harvest:

manual harvested in 18 k plastic boxes on april 28th .

Aging:

this wine is 100% aged in french oak barrels during 19 months. then bottled and aged at 12c for another 6 months before it is released into the market. bottled on september 30th, 2009.

Tasting notes:

intense red ruby color, complex aromas in the nose, notes of eucalyptus, cloves and red fruits jam. sweet entrance in the mouth, long lasting spices in the end.

Technical notes:

alcohol: 15,3%

acidez total: 5,63 g/l

azúcar: 3,32 g/l

ph: 3,8

Notes