



TASTING NOTES:

This sparkling wine from the Uco Valley is elegant, fresh and balanced; with fine and persistent bubbles. Soft pink color. The nose is dominated by red fruits such as cherries, strawberries and raspberries.

TECHNICAL SHEET:

- **Varietal composition:** Pinot Noir 100%.
- **Appellation and Region:** Gualtallary - Valle de Uco - Mendoza - Argentina.
- **Soil:** Alluvial in nature, containing mostly gravel and limestone at 0.70 / 1.00 meters deep, with optimal drainage and with west - east surface slope in an alluvial cone of Las Tunas River.
- **Altitude:** 1.350 m.a.s.l.
- **Climate:** Cold winters, mild springs, warm and dry summers - well defined thermal amplitude between day and night that creates an ideal microclimate for the production of full bodied, long standing red wines.
- **Elaboration:** Cluster selection, previous debris.
- **Basic fermentation:** Between 14° and 16° C.
- **Second fermentation:** 14° C.
- **Post fermentation:** 3 months in contact with its lees.
- **Harvest:** 2018.

TECHNICAL DATA:

- **ABV:** 12.5°
- **PH:** 3.35
- **Acidity:** 6.1 g/l
- **Residual sugar:** 9.00 g/l



Winery:

Camino Estancia Silva S/N, M5561BTA,
Gualtallary, Tupungato, Mendoza, Argentina.

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