



EXPLORACIÓN



ALA COLORADA PETIT VERDOT

VARIETAL COMPOSITION

100% Petit Verdot from Agrelo, Luján de Cuyo.

TASTING NOTES

Intense violet red color. The nose presents violets and plum jam, complexing with vanilla and tobacco aromas, brought by aging in wood. Good volume of mouth, fatty, fleshy, firm tannins that ensure a long finish. Notes of black fruits, blackberries, spices and mentholated leaves. Ideal to accompany red meats and strong dishes with special sauces.

RECOMMENDED SERVING TEMPERATURE

16-18 °C (60-64 °F)

RIPENING

Second two weeks of March.

HARVEST

100% manual in 17 kg boxes (37 lbs).

YIELD

7,000 kg/Ha (6,200 lbs/acre)

VINIFICATION

Prefermentative cold maceration for 7 days at 6-8 °C (42-46 °F) . Selected yeasts used. Alcoholic fermentation for 12 days with temperature controlled between 24-26 °C (75-79 °F). Daily punchdowns with pump overs at the beginning of fermentation. Post-fermentative maceration for 12 days.

AGING

- The 70% of the wine pass 12 months in new oak barrels.
- 70% French oak and 30% in American oak barrels.
- Storage for 1 more year in bottles.

CONSERVATION IN PROPER STORAGE CONDITIONS

5-7 years.

TOTAL ANUAL PRODUCTION

Limited Edition of 8,000 bottles.

PRESENTATION

Case x 6 x 750 ml