



## CORTE DE FINCA

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### IN THE VINEYARD

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**Variety** 75% Petit Verdot - 3% Cabernet Sauvignon - 3% Viognier - 5% Syrah - 4% Merlot - 4% Cabernet Franc - 4% Malbec - 2% Chardonnay

**Origin:** Vineyard La Compuertas, Luján de Cuyo

**Vineyard Altitude :** 1050 masl

**Year Planted :** 2019

**Density :** 7000 plants per ha.

**Yield :** 1 plants per bottle

**Vineyard management:** Organic and sustainable farming

**Irrigation:** By drip

**Soil type:** clay loamy soil.

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### TASTING NOTES

It has an intense violet colour. On the nose there are notes of white flowers, fruit jam. In mouth round tannins and a balanced acidity.

### AT THE WINERY

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**Harvest:** February

**Maceration:** Cold maceration a 8°C for 4 days with 6% of escoabjo.

**Alcoholic Fermentation:** It is carry out in concrete eggs for 2 days and temperaturas between 21-23°C.

**Malolactic Fermentation:** Spontaneous in French oak barrels for 20 days.

**Aging:** 9 months in tconcrte eggs.

**Bottling:** December. This wine has not been clarified, filtered, nor cold stabilized.

**Winemaker:** Angelina Yañez

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