

Project 26 Mix

CASSETTE

LIMITED EDITION WINES



VARIETAL COMPOSITION: MALBEC 97% - CAB FRANC 3%.

VYD LOCATION: VISTAFLORES, TUNUYÁN, VALLE DE UCO, MENDOZA.

ALTITUDE: 1150 MSNM.

AGE OF PLANTATION OF THE VYD: 2009

TRELLIS SYSTEM: VSP.

DENSITY OF PLANTATION: 5000 PLANTS/HA.

IRRIGATION SYSTEM: DRIP IRRIGATION.



YEAR OF HARVEST: 2014

MOMENT OF HARVEST: SECOND WEEK OF APRIL.

HARVEST METHOD: MANUAL, IN 400KG PLASTIC BINS.

TYPE OF MACERATION: 3 DAYS PRE-FERMENTATIVE COLD MACERATION.

TOTAL TIME OF MACERATION: 22 DAYS.

TEMPERATURE OF FERMENTATION: BETWEEN 22-25 °C.

TIME IN OAK: 6 MONTHS.

TYPE OF OAK: 3RD USE BARRELS AND FRENCH AND STAVES.

ALCOHOL: 14.5% BY VOL.

RESIDUAL SUGAR: 3.19 GR/LT.

PH: 3.71

AT: 5.65

TOTAL PRODUCTION: 4.967 BOTTLES.

