



CASA DE UCO VINEYARD SELECTION - PETIT VERDOT 2018

Casa de Uco Vineyard Selection is inspired by the Uco Valley's exceptional natural resources, where we honor the birthplace of Argentina's most acclaimed wines. A complex wine, born in the foothills of the Andes Mountains, in millenary soils, ideal for growing high-quality grapes. Blend of rocky soils that define what we consider to be the most authentic expression of our terroir.

VARIETY: 100% Petit Verdot

VINTAGE: 2018

REGION: IG Los Chacayes, Tunuyán, Valle de Uco, Mendoza, Argentina.

ALTITUDE: 1,280 m.a.s.l.

SOIL: Rocky with big calcareous stones.

YIELD: 8,000 kgs/ha.

HARVEST: End of March - Manually, in 18kg crates.

ELABORATION METHOD: Fermentation in 500 liter barrels.

AGING: In barrels of 500 liters of 3rd use.

BOTTLING: February 2021.

PRODUCTION: 12,000 bottles

WINEMAKER: Sebastian Bisole

WINE CONSULTANT: Alberto Antonini (Toscana, Italia)

|| **ALCOHOL:** 14 % vol.

|| **TOTAL ACIDITY:** 6 g/l.

|| **PH:** 3.8.

|| **RESIDUAL SUGAR:** 1.8 g/l.

|| **TASTING NOTE:**

Intense red with violet edges, clean and bright. High intensity, ripe fruit and fine woods, with mineral character and hints of wet earth, subtle hints of pepper. It is powerful, meaty and silky. Ripe tannins and good acidity, fruit appears, especially minerals and vegetables, long and persistent finish with a bitter touch, typical of the variety. A wine with potential and long life due to its tannin and acidity.