



CASA DE UCO VINEYARD SELECTION - PETIT VERDOT 2020

Casa de Uco Vineyard Selection is a wine managed in our vineyards located in G.I. Los Chacayes, Tunuyán, where irrigation is with pressurized well water. Located at 1280 meters above sea level. Guyot trellis driving system. The selection of grapes responds to the sectors with the rockiest soil.

VARIETY: 100% Petit Verdot

VINTAGE: 2020

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

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

SOIL: Sandy loam with rocks with calcareous deposits.

HARVEST: End of March - Manual, in 18kg boxes.

FERMENTATION: Selected and destemmed grape. Cold Maceration for 7 days. Fermentation in concrete vassels. Once the fermentation is finished, the maceration takes place for 8 days

AGING: In 1st and 2nd use 500 liter barrels.

BOTTLING: February 2021

PRODUCTION: 4,000 bottles.

WINEMAKER: Gustavo Bauzá.

WINEMAKING CONSULTANT: Alberto Antonini (Toscana, Italia)

|| ALCOHOL: 14.2 % vol.

|| TOTAL ACIDITY: 6 g/l.

|| PH: 3.8.

|| RESIDUAL SUGAR: 1.8 g/l.

|| TASTING NOTES:

Sight, bright intense red color with black flashes.

Nose, notes of dried fruits, where pecans and walnuts stand out as predominant, together with black fruits.

Mouth, fresh and very intense entry with a long and juicy finish.