



DON ROSENDO

WINES



DON ROSENDO OAK

Harvest: 2018

Location of the Vineyard: Luján de Cuyo, Agrelo

Vineyard age: 30 years

Altitude: 950 m

Soil: clay loam 10% stony

Driving system: Espaldero
Drip irrigation system

Harvest mode: Manual

Yield: 15000 kg x hectare

Aging: 6 months in French oak barrels of 2 and 3 use

Elaboration -Maceration: Cold preferential, alcoholic fermentation at a controlled temperature (25 ° to 27 ° C) in stainless steel tanks for a period of 10 days with periodic overruns and delestage. Once the malolactic fermentation is over, the wine remains in aging and storage until bottling.

MENDOZA • ARGENTINA

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