



# PICABUEY

## OAK CASK

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**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

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**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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