

MALAJUNTA

Pedro Ximenez – Canari

70% Pedro Ximénez - 30% Canari | 2021
Region: Los Árboles, Tunuyán, Valle de Uco y
Rodríguez Peña, Junín, Mendoza.

Vineyards: Both varieties are cultivated in a vine system, allowing greater aeration of bunches and their protection thanks to the foliar surface.

Soil: Alluvial sandy loam with a strong presence of round and angular stones. The intermixed layers of loose sand give it great drainage to the soil, from a certain height when moving within the same vineyard, calcium carbonate is found

Irrigation: A drip irrigation system is used, which thanks to the permeability of the soil, we manage to control the vigor of the plant during the vegetative development and maturation of the grapes.



Malbec



Petit Verdot



Bonarda
Carbnet Franc



Malbec
RESERVA



Cabernet
Franc
RESERVA



Winemaking:

Analytical data: PH: **3,5**
Total acidity: **6** g/l
Ol: **13,3** %v/v

Height above sea level: 1.200 / 600

Harvest: Manual, Canari: early March.
Pedro Ximénez: early April.

Maceration: Skin maceration for 2 hours, in a pneumatic press protected with inert gas and added dry ice.

Fermentation: A cold pre-fermentation overburden is carried out for 48 hours, and the free run juice is fermented in stainless steel tanks with selected yeasts between 14 and 17 °C

Tasting Notes:

Color: Delicate golden yellow color, with green reflections.

Nose: Marked aromas of pome fruits such as pears, green apples and quince stand out, with delicate hints of citrus fruits, and a marked aroma of flowers.

Mouth: Very balanced, unctuous, young and fresh, lemony acidity with marked character and a pleasant finish.

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