

MALAJUNTA

Petit Verdot

100% Petit Verdot | 2022
Region: Los Árboles, Tunuyán, Valle de Uco,
Mendoza.

Vineyards: 15-year-old high trellis system located at 1,020 meters above sea level.

Soil: alluvial sandy loam with a strong presence of round and angular stones. The interspersed layers of loose sand give the soil great drainage. 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 cycle.



Pedro Ximenez
Canari



Malbec



Bonarda
Carbenet Franc



Malbec
RESERVA



Cabernet
Franc
RESERVA



Winemaking:

Analytical data: PH: **3,59**
Total acidity: **7,03** g/l
OI: **13,9** %v/v

Height: 1,200 masl

Harvest: manual beginning of April.

Maceration: pre-fermentative for 48 hours cold in pools of concrete.


Fermentation: with indigenous yeasts up to 4° of alcohol, then inoculated with LSA until the end of the fermentation. At temperatures between 22 and 26 oC, daily pump-overs and FML naturally in concrete pools, without going through wood.


Tasting Notes


Color: intense red with violet flashes and purple reflections. Clean and bright.


Nose: balsamic aromas, typical Cuyo aromatic herbs, menthol notes, red fruits and hints of licorice.

Mouth: vibrant and well-balanced acidity with pronounced tannins, intermediate finish with a pleasant aftertaste.

 donozoberlanga

 info@bodegadonozoberlanga.com

 Oficina Comercial
Commercial Branch (+54 9 261) 15 5270 834

 Dr. Moreno 2865 | M5502ALB
Ciudad de Mendoza | Mendoza | Argentina

