



Naranjo Wine

Orange County

90% Moscatel rosado + 10% Chardonnay

Vineyards:

Loam-Silt-Sandy, of wind origin, at depth the silt is lost and sand prevails, without layers up to 3 meters and more, which allows root development without limitations. Warm temperate climate, a regime of more than 2,200 hours of sun in a period of 210 days, favorable for the vegetative development of the vine, which allows optimal maturation.

Soil:

Rodríguez Peña, Junín,
Mendoza



Irrigation system: by furrow.



Vinification:

Analytical data: Ph: 3,65
Total acidity: 6.6 g/l
OI: 13,5°GL

Height: 600 masl

Maceration: this wine was made with the concept of maintaining the Muscatel fruit, accompanied by the smoothness of Chardonnay. Destemming and grinding, skin contact in concrete pools for 60 days at a controlled temperature.

Fermentation: with selected yeasts at a controlled temperature of 20°C. Devat and soft pressing to maintain the color and avoid the presence of edges.

Aging: contact time with fine lees for 3 months, in sixth-use barrels.

Guard potential: 4 years



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