



# Ancellotta 2022

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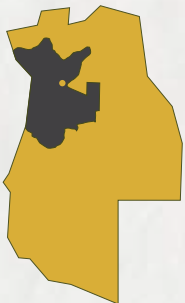
## Vineyards

Driving system in a 35-year-old vineyard, located at 800 masl in a farm located meters from the final cone of the Mendoza river. There are warm sandy loam soils. Light soils with good drainage and ease for the roots to penetrate into the soil, irrigation system by mantle. The vineyards present low yields per hectare thanks to pruning work prior to ripening.

During the summer, temperatures average 35-38°C during the day and 29-30°C at night. This short temperature range allows for a much more even polyphenolic ripening.

## Soil:

Santa Blanca, Maipu, Mendoza



Warm sandy loam type, light with good drainage and ease for the root to penetrate into the soil, mantle irrigation system. The vineyards present low yields per hectare thanks to pruning work prior to ripening. The area has an arid temperate climate with a tendency to hot.



## Vinification:

**Analytical data:** Ph: 3,77  
total acidity: 7,4 g/l  
Ol: 14.8 °GL

**Height:** 800 msnm

**Harvest:** End of February. Manual selection of clusters by the tape.

**Maceration:** The skin maceration is carried out in stainless steel tanks for 2 days at 8-10 °C, then it is transferred to 2000-liter concrete vats where the temperature is allowed to rise naturally to start fermentation.

**Fermentation:** Start with indigenous yeasts up to 4°GL and from there select yeasts are added. Temperature between 23 and 25 °C, daily pump-overs and two delestages are carried out throughout the fermentation process.

**Aging:** for 12 months, 60% in French oak barrels and 40% in reinforced concrete vats. Stowage time 3 months.

**guard potential:** 3 years



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