



*"There are unique and unrepeatable wines!
That is why we have chosen this distinctive
starting varietal for that special moment
that makes it unforgettable."*



PETIT VERDOT

- Origin: Vista Flores, Uco Valley.
 - Variety: 100% Petit Verdot.
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- Aging: 12 months in second use American oak barrels.
 - Trellis driving: Bilateral pitonean cordon.
 - Vinification: Traditional with a 48-hour cold pre-fermentation maceration. Fermentation is carried out at 24 degrees and twice daily pumping over.
 - Alcohol: 14.5% v/v.
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TASTING NOTES:

- **Appearance:** Intense red color, with violet hues.
- **Nose:** This wine expresses aromas reminiscent of red fruits such as cherries, and black fruits such as cassis and plums. Delicate notes of cocoa, coffee and vanilla from its time in oak are also perceived.
- **Mouth:** It is voluminous, with notes of ripe red fruits, great balance and very pleasant and textured tannins. It is a robust wine with great depth and persistent finish.

We recommend drinking it at a temperature between 15° and 16°C.

