



Light Port

Crotta

750ml

Varieties

Pedro Ximenez, Muscat and Cherry

Vineyards

Region: Central Valley. Mendoza. Argentina

Soil characteristics: Clay loam

Harvest: Manual. Between end of February and beginning of March

Fermentation

Method: Pre-fermentative maceration for 12 hours at 10° C and then fermentation at 15° C

Temperature: 15° C

Duration: 15 days

When finish the elaboration, is added vinic alcohol to obtain a grade of alcohol between 15 and 15.50% v/v and rectified concentrated must to obtain a amount of sugar between 80-100 g/l and a balance pleasant to palate.

Tasting Notes

Color: Toasted brown with golden highlights

Aroma: Complex fruity and floral aroma

Flavor: Very intense, persistent and balanced. Smoky flavor, with ripe fruit. Long finish.

Technical Data

Alcohol: 15.00 % volume

Ph: 3.7

Total acidity: 3.07 g/l

Sugar: 9.88%