



Petite Fleur

BLEND 2018

62% MALBEC, 27% CABERNET SAUVIGNON, 11% CABERNET FRANC.

VINEYARD LOCATION: Valle de Uco. (Vista Flores), Tunuyán. Mendoza, Argentina.

ELEVATION: 1.000 masl.

SOIL: Silt loam of alluvial origin, with gravel in the subsoil and calcareous deposits.

HARVEST: Hand picking into small, 12 kg plastic bins. Double sorting of clusters and berries to achieve the highest quality.

WINEMAKING METHOD: Cold soaking at 7 °C for five days, followed by alcoholic fermentation at controlled temperatures in stainless steel tanks. Malolactic fermentation in French oak barrels.

AGEING: 70% of the wine is aged for 12 months in 225-liter, 2nd and 3rd-fill French oak barrels. Then, it is aged in bottles for a 6-month period.

SUGGESTED SERVING TEMPERATURE: 14 – 16 °C

TASTING NOTES: A deep purple-red. Its aroma is reminiscent of red and dark fruit, and of spices as well. It is fruity and complex on the palate, with round tannins. Persistent finish. An elegant and complex wine.

SUGGESTED FOOD PAIRINGS: It pairs well with meats, stews and cheese.

AGRICULTURAL EXPERTS

Ing. Fabián Dalesio
Ing. Marcelo Canatella

WINEMAKERS

Marcelo Pelleriti
José Mounier

