

NINA
Gran
PETIT VERDOT
2010



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Varietal : 100 % Petit Verdot
Vineyard location : Lujan de Cuyo , Mendoza
Vine training system: high cordon trellis system
Irrigation method: drip irrigation
Vineyard altitud: 1450 meters asl
Harvest method: hand-picking
Alcohol content: 14.0 %
Residual sugar : < 3.00 g / l
pH : 3.7 **Acidity:** 5.20 g / l
Dry extract : 32.00 g / l
Presentation: 750 ml
Serving temperature: 16 ° C

SUGGESTIONS AND FOOD PAIRINGS

Ideal to accompany roasted lamb. It would also go well with pastas or dishes with strong and well seasoned sauces.

ELABORATION METHOD

*Fermentation takes place during 7 days in oak barrels at a controlled temperature between 21/26°C. The maceration process with the grape skins lasts between 20-30 days. The juices are pumped over to a secondary stainless steel tank to undergo the malolactic fermentation at 18°C. Barrel aging: 12 months in French oak barrels .
Bottle aging: 12 months
Aging potential: 8 years*

TASTING NOTES

Intense red color. On the nose, it shows aromas of plums, cherries and blueberries, with notes of chocolate and spices. It has a good structure, with ripe and firm tannins .

