

VIÑA PALACIEGA

Red Blend 2018

Vintage Description

After a scarce and fresh vintage 2017, we finally had a classic Mendoza's vintage: dry, fresh, sunny and with moderate yields in each region, from the lowest altitudes to the highest. This, in addition to the lower rainfall, resulted in an optimal balance in the fruit, with a wonderful natural acidity, great aromatic expression in each region and soft tannins.

Varieties

MALBEC	50 %
SYRAH	40 %
CABERNET SAUVIGNON	10 %

Origin of Grapes

Agrelo, Lujan de Cuyo

Soil

These old vineyards are located between 900 meters above sea level and have a yield of 100 qq / ha. The irrigation is superficial.

Climate

The climate is characterized by its warm days and cool nights, with a thermal amplitude of 14 ° C and an annual rainfall of 200 mm.

Winemaking

The harvest is done manually in plastic boxes of 20 kilos from the end of March until the beginning of April. Pre-fermentation cold maceration is carried out to preserve primary aromas. Alcoholic fermentation is done with native yeasts at 25 degrees Celsius.

Oak Stage

40% of the blend stayed in french oak for 8 months

Storage & Serving

2 Years

Service Temperature 16 °

Tasting Notes

Deep red with violet dyes. Fruity and floral aromas of great intensity avery elegant herbaceous touch . Chocolate and soft coffee provided by the oak. Delicate notes of mint and mineral eucalyptus stand out in the mouth .

