

Orange



Grape Variety

Pedro Giménez

Alcohol Content

13

Acidity

5,82

pH

3,5

Sugar Content

1,8

Training Method

Pergola

Vineyard Management

Furrow irrigation, Guyot pruning system. Balance between leaf surface and kg of fruit.

Soil Profile

Loamy to sandy loam texture. Deep soils with significant root exploration potential, enhancing water irrigation efficiency.

Harvest Method

Hand-harvested into 400-kg bins.

Grape Reception

Crushing in stainless steel press. Fermentation in concrete vats.

Origin

Algarrobo Grande, Junín

Altitude

700 m.a.s.l.

Vine Age

81 years

Density

2,500 plants per hectare.

Best Served at

46,4–50°F

Maceration

7 days in fermentation at 15°C.

Fermentation

Esponaneous between 15°C to 20°C, using native yeasts, until total sugar reduction.

Malolactic Fermentation

With native bacteria for 30 days.

Aging

6 months in concrete vats.

Bottling

October 9th, 2023.

Production

17,760 bottles.

Harvest Date

February 22th, 2023.

Tasting Notes

Mature and complex, this wine displays pale golden hues and a great complexity of fruits and flowers on the nose, with dried citrus notes contributed by skin contact. On the palate, it surprises with its character, structure, and sustained acidity. Delicate aromas of orange blossom, bergamot, and apple compote come through.

Created by Lis Clement

