

Pileta del año



Grape Variety

Criolla 60%
Chardonnay 30%
Malbec 10%

Alcohol Content

13

Acidity

5,1

pH

3,8

Sugar Content

1,9

Origin

Divisadero, Santa Rosa

Altitude

650 msnm

Vine Age

11 years

Density

2,700 vines per hectare.

Best Served at

46,4–50°F

Training Method

Pergola / V.S.P.

Vineyard Management

Drip 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.

Maceration

Criolla y Malbec: Peculiar maceration for 2 hours at 5°C prior to fermentation.

Fermentation

Espontaneous at 15°C using native yeasts, until total sugar reduction.

Malolactic Fermentation

With native bacteria for 30 days.

Aging

6 months in concrete vats.

Bottling

September 4th, 2023

Production

3,330 bottles.

Harvest Date

Chardonnay: February 20th,
Criolla & Malbec: April 2nd.

Tasting Notes

In this trivarietal rose, the typical aromas of the three grape varieties that compose it come together: red and yellow fruits such as cherries, plums, bananas, and apples; flowers like jasmine and acacias. On the palate, it is fresh, expansive, and with a delicate acidity that invites you to continue enjoying.

Created by Lis Clément

