FAMILIA CROTTA
DESDE 1933

COMIENZOS

VIRTUDES

750ml

Variety

50% Cabernet Sauvignon, 25% Malbec, 25% Merlot

Vineyard

Region: Central Valley, Mendoza, Argentina
Soil characteristics: Clay loam
Harvest: Hand-picked in April

Pre-Fermentation

Pre-fermentation maceration at 15º C

Fermentation

Method: Classic with 20 days of maceration
Temperature: Reaches a maximum temperature of 29°C and then lowers and maintains between 24°C and 26°C
Duration: 6 days
Malolactic Fermentation: Natural

Tasting Notes

Color: Ruby red with violet hues
Aroma: Red fruits and a subtle aroma of bell peppers enhancing the characteristics of the Cabernet Sauvignon.
Flavor: Currants, cherry, and black fruits along with chocolate and vanilla imparted by oak aging. Complex structure with ripe, rounded tannins.
This blend of varieties enhances the wine's structure.

Technical Data

Alcohol: 14,20% volumen
Ph: 3,5
Total acidity: 5,28 g/l