



FAMILIA CROTTA
DESDE 1933

White Patero

Crotta

1,125 liters

750ml



Varieties

Generic white grape varieties

Vineyards

Region: Central Valley. Mendoza. Argentina

Soil characteristics: Clay loam

Harvest: Manual. Mid-February

Vinification

Method: Classical for white wines

Temperature: 16° C - 20° C

Duration: 7 to 10 days

Technical Data

Alcohol: 12.6% volume

pH: 3.7

Total acidity: 3.84 g/l

Sugar: 35 g/l