



DATA SHEET | NO SOS VOS SOY YO

VARIETAL

CABERNET SAUVIGNON SYRAH **MALBEC** MERLOT PINOT

VINEYARDS *Luján de cuyo, Mendoza.*

ALTITUDE *1050 masl*

ALCOHOL *13,8*

SOILS Deep alluvial soils silty clay loam.

HARVEST Manual in 20kg boxes during the last week of March.

PREPARATION

01. Cold pre-fermentation maceration for 3 days.

02. Fermentation with selected yeasts.

03. Fermentation temperature 26-28°C.

04. Malolactic Fermentation 100%.

AGING

70% in concrete vessels to preserve the fruit and power of the varietal. 30% in French oak barrels (3rd and 4th use) for 4 months to add complexity.