

DATA SHEET | NO SOS VOS SOY YO



VINEYARDS La Consulta, Valle de Uco, Mendoza.

ALTITUDE 1050 masl

ALCOHOL 13,10

SOILS Stony Alluvial.

HARVEST Hand-picked in 20kg boxes during the first week of April.

PREPARATION

- $\mathcal{O}1$. Traditional fermentation.
- O2. Fermentation with selected yeasts.
- $\mathcal{O}3$. Fermentation temperature 26-28°C.
- 04. Malolactic fermentation 100%.

AGING

30% in French oak barrels (3rd and 4th use) for 3 months to add complexity.