

SECRETO
PETIT VERDOT 2018

VARIETY Red 100% Petit Verdot 🍷 HARVEST 2018

VINEYARDS Barrancas, Maipú, Mendoza, Argentina.

ELEVATION 850 msnm

REGIONAL CLIMATE Desert of warm days and cool nights. The average annual temperature is 16° C and the thermal amplitude of 20° C. Low rainfall, low relative humidity and high insolation make the risk of sea frost less than other regions.

VINTAGE REPORT The dry summer weather was decisive in the quality of the grapes and the health of the crops. The high temperature and almost non-existent rainfall resulted in a higher yield.

HARVEST DATE 04/05/2018

VINEYARDS AGE (average) 13 years

DRIVING SYSTEM High trellis

SOIL Of alluvial origin. Sandy and stony, with excellent permeability and drainage.

YIELD 100 - 120 qq/ha

PICKING Hand-picked and carried in bins of 400 kg

VINIFICATION Classic in stainless steel tanks

FERMENTATION 3 days soaking in cool and 21 days at 24°- 26° C

AGEING 12 months in french oak barrels

BOTTLE AGEING 8 months

🍷 WINEMAKER Sergio Montiel

ALCOHOL 14 % v/v

REMAINING SUGAR 2,05 grs/l

PH 3,9

TOTAL ACIDITY 5,29 grs/l

CORK DIAM 5 Cork

STORAGE 8 years

PACKAGING Case 6 or 12 x 750 ml

PRODUCCION 5.000 bottles



TASTING NOTES

SIGHT Intense violet red color.

AROMA Subtle notes of black cherries, blackberry and raspberry.

MOUTH Good volume of mouth, fatty, fleshy, firm tannins that ensure a long finish.



FOOD PAIRINGS

Perfect to accompany with roasted meats, Bolognese pasta and Patagonian lamb. Temperature service 18° C.

