

GUAYQUIL, EL ELEGIDO



Profile

A blend in which we seek to combine the best of each of its five components: the aromatic intensity of the Malbec, the structure of the Cabernet Sauvignon, the complexity of the Petit Verdot, the freshness of the Bonarda and the color of the Tannat.

Grape Varietal and Source

45% Malbec, 30% Cabernet Sauvignon, 15% Petit Verdot, 5% Bonarda and 5% Tannat.

Yield per hectare: 4,500 and 5,500 kilos.

From three vineyards in the Mendoza districts of Barrancas/ Maipú, Agrelo/Luján de Cuyo and San José/Tupungato. Altitude between 780 and 1,200 meters above sea level. Harvested by hand in 18 kg boxes between March and April.

Winemaking Process

Double selection (cluster and grape).

Pre-fermentative maceration at 41°F.

Fermentation in 1,320 gallon stainless steel tanks at temperatures below 77°F.

Aged in new French oak barrels for 24 months. Malolactic fermentation complete.

Unfiltered and unfined..

Technical Information

Total production: 600 cases of 12.

Alcohol Content: 14.8 % vol

Total Acid Content: 5.4 g/l tartaric acid equivalent

PH: 3.7

Total Sugar Content: 2.8 grams/liter

