

FINCA

Perdriel

FINCA PERDRIEL CENTENARIO 2008

VINTAGE

2008

BLEND

40 % Malbec
30 % Cabernet Sauvignon
30 % Merlot

APPELLATION

Perdriel
Luján de Cuyo, Mendoza, Argentina.

VINEYARD

Height Between 850 mts (2788 ft) asl
Aged Between 50 years
Vine density 4.500 vines/ha (1822 vines/acre)
Yield 4,5 tns/ha (1,8 tns/acre)

HARVEST

Manual in 20 kg cases
Hand selection of berries

FERMENTATION

Cold Maceration 5 days between 8 and 10 ° C (46-50 ° F)
Fermentation (selected yeasts) 8 days at 28 ° C (82° F)
Maceration 25 to 30 days at 22 ° C (72° F)
Malolactic Fermentation 100 % natural

AGEING

Oak Barrel 100 %, 12 months in new french oak barrels
Bottle 12 months before release

WINEMAKER COMMENTS

Red and deep colour, fine, elegant and complex aromas that match black fruit, species and graphite. Firm, round and velvety tannins. Complex mid palate, black fruit and mineral notes. Long and fresh lasting.

DRINKABILITY

10 years

TECHNICAL INFORMATION

Alcohol 14,9 °
Total Acidity 5,02 g/l
PH 3,76
Reductive Sugar 2.07 g/l



Jorge Riccitelli
CHIEF WINEMAKER