

Avarizza



GRAPE VARIETY

100% Canarí

VINEYARD LOCATION

Chilecito, San Carlos, Valle de Uco, 1200 masl

MACERATION

23 hour pre-fermentative maceration, under temperature control.

FERMENTATION

19 day-fermentation in stainless steel tanks, at low temperatures, with selected yeasts.

TASTING NOTES

Deep cherry red colors with an intense ruby halo. Subtle sugared strawberries are present in the nose, with plum marmalade touches and a persistent cherry aroma. In the mouth, sugar and acidity are well balanced, good structure and buttery flavors, with a fresh and fruity finish.

ANALYTICAL DATA

Alcohol: 13.8%

Azúcar: 0,69 oz/l

Acidez total: 7.20 g/l

PH: 3.02

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