

Avarizza



VINTAGE

2008

GRAPE VARIETY

100% Canarí

VINEYARD LOCATION

Chilecito, Valle de Uco, 1200 MASL
San Carlos.

MACERATION

24 hour pre-fermentative maceration,
under temperature control.

FERMENTATION

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

TASTING NOTES

Deep red color with violet hints. Expressive
nose that resembles flowers and fruits
like cherries, strawberries, raspberries,
blackberry, plums and roses. Fresh and
fruity palate, backed up by prominent
sweet notes.

ANALYTICAL DATA

Alcohol: 13.6%

Sugar: 0.83 oz/l

Total acidity: 7.28 g/l

PH: 2.97

www.avarizza.com.ar