

Avarizza



VINTAGE

2009

GRAPE VARIETY

100% Canarí

VINEYARD LOCATION

Chilecito, Valle de Uco, 1200 MASL
San Carlos.

MACERATION

22 hour pre-fermentative maceration,
under temperature control.

FERMENTATION

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

TASTING NOTES

Deep and fruity aromas that remind
of strawberry, and cherry. Soft and
ell-structured mouth, with toasted flavors
and a persistent acidity. Intense red color,
with bright and deep pink hints.

ANALYTICAL DATA

Alcohol: 14.2%
Sugar: 0.44 oz/l
Total acidity: 7.60 g/l
PH: 2.97

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