

Avarizza



VINTAGE

2010

GRAPE VARIETY

100% Canarí

VINEYARD LOCATION

Chilecito, Valle de Uco, 1200 MASL
San Carlos.

MACERATION

22 hour pre-fermentative maceration,
under temperature control.

FERMENTATION

17 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: 13.6%
Sugar: 0.72 oz/l
Acidez total: 6.41 g/l
PH: 2.97

www.avarizza.com.ar