



KUNG FU PET NAT NO SULFITES ADDED

VINEYARDS AND SOILS

Grapes coming from height vineyards located in the Uco Valley, mainly on calcareous soils, located at 1.400 masl.

In our vineyards, we do not use any herbicide or systemic products, managing them in an agro-ecological way.

VARIETY

Pinot Noir 50%
Malbec 50%

HARVEST TIME

Early harvest, at beginning of February

YIELDING

10.000 kg/ha

ALCOHOL

12,0% vol

HARVEST

Hand harvested in small 20 kg cases, in order to keep the integrity of each cluster

SELECTION

A meticulous handmade selection is performed prior vinification

WINEMAKING PROCESS

Without pellicular maceration, gently pressed. Made under the Ancestral Method process. The fermentation starts in concrete eggs with indigenous yeasts, without the addition of any foreign element, at temperatures between 14o and 16oC, and finalize naturally in bottle

AGING

The aging is made on its lees in bottle during 6 months

NATURAL WINE

|No sulfites added
|No stabilization process
|No filtration

TASTING

Beautiful salmon pink colour. In the nose presents aromas of white fruits and citrus. In mouth the wine is slightly sparkling and fruity. Its natural acidity provides freshness and elegance