

JAMILLA | VINEYARD BLEND

PERDRIEL · LUJÁN DE CUYO

WINEMAKING TEAM: ADRIÁN MANCHÓN, LEANDRO AZÍN & PABLO CEVERINO

Denomination of Origin: Perdriel, Luján de Cuyo, Mendoza.

Vineyard: Jamilla Vineyard.

Altitude: 940 m.a.s.l.

Suelo: Arcilloso-limoso con base de canto rodado y arena.

Composition: 70% Malbec / 20% Syrah / 10% Merlot

Harvest: Manual harvest with a second berry selection.

Winemaking process: The grapes are harvested at the same ripening point and go through a double selection of bunches and grains. After destemming, the fermentation of each varietal is carried out separately, at a low temperature and with whole grain. Noble varietals are fermented in concrete tanks and others in steel ones.

Aging: Each varietal is aged separately for 6 months in first-use barrels. Then the blend spends 6 more months in second-use French oak barrels.

Alcohol: 14%

Acidity: 5,43%

PH: 3,81"

Tasting Notes: Deep red with amethyst hues and topaz. Its initial complexity on the nose foretastes its elegance in the mouth. Ripen cherry notes are vivid due to the spiciness found in the Syrah, and gooseberries and tobacco with oak well defined by the Merlot in the finish.

