



## KUNG FU CRIOLLA NO SULFITES ADDED

### VINEYARDS AND SOILS

Grapes coming from height vineyards located at the IG Los Chacayes, Valle de Uco, Mendoza at 1.100 masl.

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

### VARIETY

Criolla Chica 100%

### HARVEST

Mid March

**AVERAGE YIELD** 8.000 kg/ha

**ALCOHOL** 12% vol.

### HARVEST

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

### SELECTION

A meticulous selection is handly made prior vinification.

### WINEMAKING PROCESS

The grapes heads up in a natural way by gravity in small clay amphoras, with 50% whole bunch where the fermentation takes place with indigenous yeasts and at temperatures between 24° and 26°C. Then we make a very gentle work to sink the hat and achieve a slow extraction.

### AGING

The aging continues in small clay amphoras during 8 months.

### NATURAL WINE

- | No sulfites added
- | No stabilization process
- | No filtration