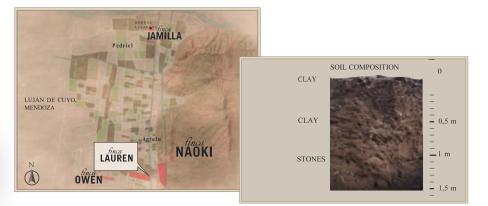




CASARENA S.V.

Lauren's Vineyard (Agrelo) — Petit Verdot 2017





ORIGIN

Denomination of Origin: Agrelo, Luján de Cuyo. Mendoza, Argentina Year of planting: 2007 Driving system and pruning: bilateral cordon spur pruning Irrigation system: drip system Yield: 7,000 kilos per hectare. Altitude: 918 meters above sea level Type of soil: clayey Climate: continental arid

HARVEST (VENDIMIA) 2017

The harvest was 15 days ahead of the historical average due to the high temperatures during the growth period and the previous winter. The rain was also a preponderant factor when defining the time of harvest. However, a good analysis of the collected information and a deep understanding of the terroir eased to obtain an excellent fruit quality.

COMPOSITION

Varietal: Petit Verdot 100%

VINIFICATION

The grapes were harvested manually during the first half of April. The fruit was transported to the winery and the grains and bunches were selected for their quality, then a prefermentative cold maceration was started. The fermentation began with indigenous yeasts and the grape was microvinified. The extraction works (pigeage) were carried out manually to conserve the most delicate aromas and flavors of the grapes.

BARREL AGING AND STORAGE POTENTIAL

Aging: 12 months in first use French oak barrels. Storage Potential: 10+ years.

ANALYSIS

Alcohol: 14.5% v/v — Acidity: 6.1 g/l expressed in tartaric acid — PH: 3.7"

TASTING NOTES

Lauren's vineyard has privileged terroir conditions. The depth of the soil is notable and different layers of clay and stones can be distinguished. Our Petit Verdot offers mint, spicy and herbal notes exquisitely accompanied by its fruity character. Very expressive and intense wine mellowed by its 12 months aging in French oak barrels.

Custodians of Luján de Cuyo's terroir