

CAPÍTULO 7



Wine	Pedro Ximénez 2020
Varieties	100% Pedro Ximenez
Region	Lavalle
Sub Region	Gustavo André
Yield per acre (tons)	8.0
Trellis System / Pruning	Parral / Guyot
Altitude (feet amsl)	2,132
Vineyard age (years)	28
Harvested	February 19th, 2020
Fermentation (days)	14
Maceration (days)	-
Pump Overs/day	-
Malolactic Fermentation	No
Oak	No
Settling (months)	3
Bottled	November 11th, 2020
Filtered?	Unfiltered; some natural sediments could appear, not affecting the quality of this wine

Analytics

Alcohol by vol	13.7%
Total Acidity (gr/l) / pH	6.60 / 3.1
Residual Sugar (g/l)	1.10

Tasting notes

This Pedro Ximenez is a one of a kind gem from Argentina that has been a long awaited and wonderfully pleasant surprise. This stunning white gives off a delicate yet complex perfume of white flowers, citrus, fennel and beeswax. The ripeness of fruit on the nose carries onto the palate but finishes crisp and clean. The medley of floral and herbal notes complement the citrus and stone fruits perfectly. Its round juicy texture and mineral, somehow salty finish is refreshing and entices you for another sip. Easy to drink (maybe too...)

Bottles made

10,044

