



GRAN RESERVA FIANO

VINEYARDS

LOCATION: Agrelo, Luján de Cuyo.
 YEAR OF PLANTATION: 2009.
 TRAINING SYSTEM: Vertical shoot positioning.
 SOIL TYPE: Clay, limestone and rocks in the subsoil.

ALTITUDE: 1.000 meters above sea level.
 GRAPE YIELD: 8.000 kg / ha.
 HARVEST: Manua.

WINEMAKING

COMPOSITION: 100% Fiano.
 WINEMAKING: Manual selection of grapes on conveyor belt. Pressing of whole grape berries. Separation of the first run juice and decantation for 48 hours at 10°C without the use of pectolitic enzymes. Fermentation in new French oak barrels and 500 lts casks with selected yeasts at a temperature of between 18°C and 20°C. Once the alcoholic fermentation is finished, the necessary precautions are taken to prevent the malolactic fermentation from starting. 12 months of ageing in 500 lts French oak barreals (during this process, batonages are made periodically). Blend of coopers and bottling.
 PRODUCTION: 4.000 bottles / year.
 WINEMAKER: Juan Ubaldini

TASTING NOTES

White wine with golden highlights. In nose it presents aromas of white flowers, such as jasmine, and spices. It has a fresh and dry entry, and a lingering finish. The aging may be perceived primarily in the aftertaste.
 BEST SERVED: Between 10°C y 12°C.