

HĒDONĒ

GRAN RESERVA

MALBEC 2018

REGION

Agrelo, Luján de Cuyo, Mendoza, Argentina.
Vineyard: 850 m high. Deep loamy, sandy and clayey alluvial soils. With a high temperature range between day and night, enabling the vine to reach its maximum expression.

WINEMAKING

Manual harvest, selection of plots according to quality. The different plots are vinified separately in order to obtain different styles and cutting components, and thus achieve a higher complexity. In fermentation tanks, cold maceration for 5 days. Alcoholic fermentation with selected yeasts at 26° approximately, post fermentation maceration.

AGING

24 months in first-passage barriques.

TASTING NOTES

Appearance: intense dark red with bright hues.
Nose: ripe berry fruits laced with chocolate, tobacco and smoky aromas, in perfect harmony with oak.
Palate: soft with sweet, velvety tannins and a long finish.

ANALYTICAL DATA

Alcohol: 13,7% / **Sugar:** 2,8 (g/l)

Acidity: 5.1(g/l) / **PH:** 3.65



VIANA
WINES

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