



LAURI VIANA

BLEND 2018

REGION

Uco Valley, Mendoza, Argentina.

VINEYARD

Uco Valley at 1,100 meters high. Deep, calcareous and rocky soils, of a permeable structure.

WINEMAKING

Manual harvest. Cold maceration for 3 to 5 days, fermentation with controlled temperature and use of selected yeast.

Post fermentation maceration of around 25 days.

AGING

24 months in first-passage barriques.

TASTING NOTES

Appearance: *intense deep red*

Nose: *great intensity of berry fruits, spicy and mineral, and delicate nuances of vanilla, leather and tobacco.*

Palate: *full-bodied, with ripe tannins, complex and velvety with a long, lingering finish.*

ANALYTICAL DATA

Alcohol: 13.4%

Sugar: 2.9 (g/l)

Acidity: 5.6 (g/l)

PH: 3.7



VIANA

W I N E S