BODEGAS KRONTIRAS



KRONTIRAS EXPLORE AGLIÁNICO

The Agliánico grape was, as the story tells, Alexander the Great's personal favourite; he took it on his travels throughout Magna Grecia. This grape variety represents the Greek soul, legacy and conquering spirit. That same spirit is what constantly inspires us to explore new paths, to discover the unknown. It was necessary to wait several years after the first vines were planted, to achieve a wine with a Greek soul and an Argentine heart that made us proud. A very marked acidity makes this wine unique and unmistakable.

TECHNICAL DATA

Variety: 100% AGLIANICO

Alcohol: 14.4 v / v.

Residual sugar: 2.39 g / l.

pH: 3.7

Region: MAIPU, MENDOZA.

Altitude of the vineyard: 900 m.a.s.l. Vine training method: Simple Guyot

Irrigation: Traditional, flood

Year of plantation: 2011

Plantation density: 6,900 vines / ha Production: 1,300g / vine.

Harvest date: Mid March

Harvest: Manual, in boxes with 15 kg capacity

Fermentation and elaboration: Cold maceration for 5 days,

alcoholic fermentation with wild yeasts.

Aging: 100% in first and second use French oak barrels for

18 months

Aging potential: 8 years.

Serving temperature: 16-18° C