

BODEGAS
KRONTIRAS
LUJAN DE CUYO ~ MENDOZA



KRONTIRAS AGLIÁNICO NATURAL

After the experience acquired in the production of new wines with Aglianico grapes, and even their use for cuts and a Blend, Maricruz Antolin's exploratory spirit led her to create the first Natural Aglianico wine from Argentina.

The experience in the production of natural wines through our certified organic and biodynamic crops allows us to create wines by letting nature itself flow, doing its job, with us participating in what is essential for its production. We work with absolute traceability with grapes that come from our vineyards.

Technical Sheets

Variety: 100% AGLIANICO

Alcohol: 13.7 v/v.

Residual sugar: 1.36 g/l.

PH: 3.5

Region: MAIPU, MENDOZA.

Vineyard altitude: 850 MASL.

Driving: Simple Royat

Irrigation: Traditional

Planting density: 6,900 plants/ha

Production: 1,300 g/Plant.

Harvest date: Mid-March

Harvest: manual in 15 kg boxes.

Fermentation: Indigenous yeasts, without added sulfites in a stainless steel tank

Service temperature: 16-18°C

Winemaker: Maricruz Antolin

Consulting winemaker: Panos Zoumboulis (Greek)

Number of bottles: 3300