



## KRONTIRAS PETIT VERDOT NATURAL

Petit Verdot is very sensitive both in the vineyard and in the winery, so it is treated very carefully throughout the process. It is a spicy variety, with hints of black fruits and olives. These particularities combined with biodynamic management make this wine a great example.

## **Technical Sheet**

Variety: 100% PETIT VERDOT

Alcohol: 14. v/v.

Residual sugar: 1.94 g/l.

**pH**: 3.7

Region: MAIPU, MENDOZA.

Vineyard altitude: 900 MASL.

**Driving:** Simple Guyot

Irrigation: Traditional by ditches Age of the vineyard: 10 years

Planting density: 6,900 plants/HA

**Production**: 1,500g/plant

Harvest date: first week of April

Harvest: Manual in 15 KG boxes.

Fermentation and preparation: Cold maceration for 5 days,

alcoholic fermentation with wild yeasts.

Service temperature: 16-18°C