

BODEGAS
KRONTIRAS
LUJAN DE CUYO ~ MENDOZA



KRONTIRAS TEMPRANILLO NATURAL

After rescuing the Tempranillo grape, forgotten by many in our country, and, as a result of the restless and exploratory spirit of our team, Krontiras Tempranillo Natural was born, seeking to achieve in this way the maximum potential and the purest expression of the typicality of this strain. recognized around the world. Red fruit and good acidity are the unmistakable hallmark of this varietal.

Technical Sheet

Variety: 100% TEMPRANILLO

Alcohol: 14 v/v.

Residual sugar: 1.76 g/l.

pH: 3.8

Region: MAIPU, MENDOZA.

Vineyard altitude: 900 MASL.

Driving: Simple Guyot

Irrigation: Traditional by ditches

Vineyard age: 10 years

Planting density: 6,900 plants/HA

Production: 1,500g/plant

Harvest date: Mid-March

Harvest: Manual in 15 KG boxes

Fermentation and preparation: Cold maceration for 5 days, alcoholic fermentation with wild yeasts.

Service temperature: 16-18°C