

BODEGAS
KRONTIRAS
LUJAN DE CUYO ~ MENDOZA



KRONTIRAS WISDOM MALBEC

The grapes to make this wine come from old plants, to which the passage of time has given them the wisdom to only produce grapes of the highest quality. Around 2000 bottles are made per year, depending on the performance of the bottles. The wine rests in French oak barrels for 24 months and is released to the market after a year of rest in the bottle.

Technical Sheet

Variety: MALBEC 100%

Alcohol: 14.4%

Residual sugar: 2.54 g/l.

PH: 3.67

Region: LUJAN DE CUYO, MENDOZA

Vineyard altitude: 800 MASL

Driving: Simple Guyot

Irrigation: Traditional

Planting density: 6,000 Plants/HA

Production: 1,000 Kg/plant

Harvest date: Mid-April

Harvest: Manual selection of grapes in the vineyard.
Manual destemming

Fermentation: Classic fermentation for reds with indigenous yeasts, in 50HL stainless steel tanks

Preparation: without filtering. Aging First-use French oak barrels for 24 months

Aging potential: 8 -10 years

Service temperature: 16-18°C