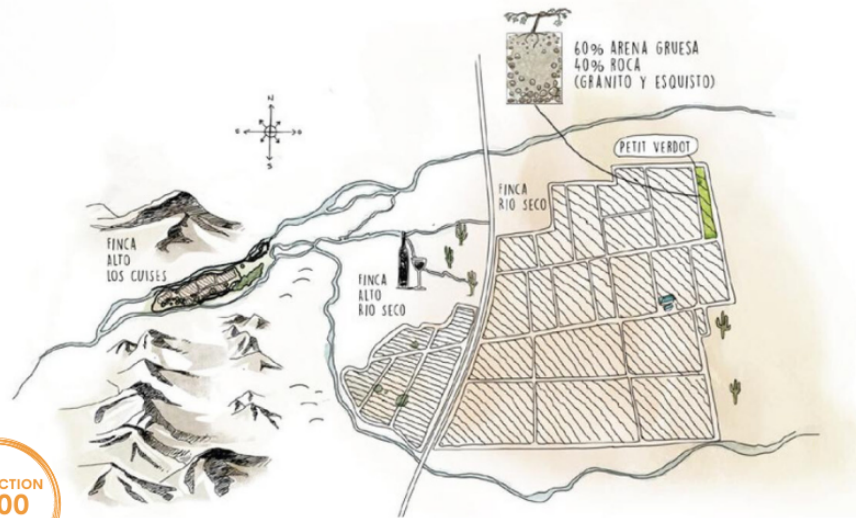


LABORUM DE PARCELA

FINCA RIO SECO

BLOCK 10 | PETIT VERDOT | 2020



PRODUCTION
1700
BOTTLES

Garnet red color with ruby reflections and fruity aromas reminiscent of ripe plums and quince jam with toasted notes of cocoa and cedar. The entry on the palate is smooth, with fine amalgamated tannins, good body and balanced acidity. The palate is voluptuous; exudes chocolate with raisins and plums. Toasted finish of great persistence.

VINEYARDS: Finca Río Seco vines are 23 years old and show great balance. Its deep soil shows a marked heterogeneity. The composition of the Block 10 soil consists of 95% sand, complemented by a moderate presence of silt. The environment is conducive to the development of vegetation, allowing the distinctive herbaceousness of this great variety to stand out.

Petit Verdot is a highly productive variety and we subject it to two prunings throughout its growth cycle - winter pruning and green pruning - in order to achieve an optimal balance in vine yield. It reaches maturity from the end of March to the beginning of April.

LOCATION: Cafayate, Salta, Argentina, 1700 meters above sea level.

AGRONOMIST: Daniel Guillén.

VARIETY: Petit Verdot 100%.

WINEMAKING: Manual harvesting, selection of clusters and subsequent selection of bunches and subsequent selection of berries. The must is cold macerated for 4 days at 8°C and then fermented with selected yeasts in stainless steel tanks. After devatting, the wine is aged in oak barrels (80% used and 20% new) for 16 months where it undergoes malolactic fermentation. Lightly filtered and bottled. Stored in bottle for at least 8 months.

AGING POTENTIAL: 12 years.

WINEMAKER: Francisco Puga.

PAIRING AND SERVICE SUGGESTIONS: Serve at a temperature between 16°C and 18°C (61°F to 64°F). Ideal for pairing with chivito, potato pie and spicy stews. Pasta with Genovese pesto and cheeses such as Manchego, Emmental or a cured sheep's Cheddar.

ALCOHOL: 14.50° PH: 3.83 ACIDITY: 6.20g/l SUGAR: 2.96g/l



RODIGA
EL PORVENIR
DE CAFAYATE