



HACIENDA DEL PLATA

Arriero PREMIUM BLEND



COMPOSITION

70 % Malbec 15% Cabernet Sauvignon 15% Syrah

ESTATE

Luján de Cuyo, Mendoza.

WINEMAKING

Fermentation through floating cap. A maceration is done before the fermentation process during 6 days at 6-8°C (42.8-46.4°F) in CO₂ atmosphere, avoiding any type of oxidation and extracting all beneficial components wished to be present at that temperature. Then, the temperature is risen to begin the process of alcoholic fermentation with selected yeasts. During this process, the temperature oscillates from 25 to 27 °C (77 to 80.6°F) for 15 days. At this stage, we perform different actions daily, such as racking and returning and pumping over. Once the alcoholic fermentation is over, we perform a maceration post fermentation of about 30 days through a periodic control through tasting, being the best moment to draw off the wine tank. A soft pressing is done in the pomaces through hydraulic pressing, only extracting the flower wine. The performance grape-wine is of a 70%.

MAIN FEATURES

Alcohol 14,70 % /Total Acidity 2g/l. / PH 3.7

AGEING

The Arriero Blend wines are left in French and American oak barrels for 12 months at 15-18°C (59-64.4°F) to begin their malolactic fermentation. Once this is finished, the blending of the wine begins according to the evolution of each of the barrels, being aged in bottles, from 6 to 8 months before being ready to be commercialized.

TASTING NOTES

An intensely brilliant red with hints of black and purple. Predominance of red fruits, such as plums with spices like pepper and a slight hint of vanilla. The integration of wood with fruity fragrances is evident, respecting the identity of this blend. In mouth is delicate and elegant, demonstrating a perfect balance between freshness and concentration. Unctuous, enveloping with soft tannins and a final, persistent flavor.