NOSOTROS

SOFITA



VINTAGE	2011
VARIETALS	40% Cabernet Sauvignon, 40% Cabernet Franc, 20% Malbec
REGIONS	Agrelo (Luján de Cuyo)
ELEVATION	990 m AMSL (average)
HARVEST METHOD	Hand-Harvested
VINIFICATION	Carefully selected clusters. 4 days of cold maceration. Native yeast. Pump overs and delestage three times a day. Extended 40 day maceration at a Max. Temp. of 31°C. Part of the grape is fermenting in 500 liters barrels and concret egg Sur lees conservation with batonage Malolactic fermentation in barrels.
ANALYTICS	ALCOHOL 14,2% ACIDITY 6.5 g/l
OAK AGEING	16 months, 100% new French oak.

TECHNICAL SHEET

DOMINIO DEL PLATA WINERY

MENDOZA - ARGENTINA