# CRIOS

## RED BLEND




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|---|---|
| VINTAGE | 2014 |
| VARIETALS | 60% Malbec, 15% Cabernet Sauvignon,<br>15% Petit Verdot and 10% Tannat. |
| REGIONS | Luján de Cuyo and Uco Valley |
| ELEVATION | 1.050 m AMSL |
| HARVET METHOD | Hand-harvested |
| VINIFICATION | Max. Temp. 28ºC - 30ºC.<br>With 15/20 days maceration. |
| ANALITYCS | ALCOHOL 13.3%<br>ACIDITY 5,3 g/l |
| OAK AGEING | 8 months in French oak: 20% new and<br>80% second use. |