CRIOS

RED BLEND



VINTAGE	2016
VARIETALS	73% Malbec, 22% Syrah, 5% Petit Verdot
REGIONS	Uco Valley
ELEVATION	1.050 asl (average)
HARVEST METHOD	Hand-Harvested
VINIFICATION	Max. Temp. 28ºC - 30ºC. With 15/20 days of maceration
ANALITYCS	ALCOHOL 13% ACIDITY 5 g/l
OAK AGEING	8 months in french oak barrels: 20% new and 80% second use.

FICHA TECNICA

SUSANA BALBO WINES
MENDOZA - ARGENTINA