



Dos Minas Tannat 2016

Varietal Composition

100% Tannat

Vineyards

Finca Río Seco: vineyards located at 1.750 mts (5,577 ft) above sea level in Cafayate Valley, Salta.

Structure

Back conduction in VSP System.
Low yield of 8 tones/hectare.
Vineyards age: 13 years old.

Harvest

3rd week of March. By hand in bins of 20 kg.

Fermentación

Pre-fermentative maceration for 6 days at 4°C. Alcoholic maceration for 15 days at a controlled temperature between 26°C and 28°C. Post-fermentative maceration for 10 days. Spontaneous malolactic fermentation.

Alcohol

14,60 %

Total acidity

6,07 g/l

pH

3,74

Residual sugar

2,50 g/l

Production

20.000 bottles

Tasting Notes

Color: intense ruby red with violet and black notes on the outline.

Aroma: red mature notes, spices with notes of eucalypt, figs and mentol.

Palate: intense and sweet entry due to the mature tannins and a good polyphenolic ripeness. Medium high structure with balanced acidity and long final.

Aging potential: because of its structure its a wine that can be storage for 6 years.