

Vasco Viejo

WHITE

Elaborated with selected grapes from vineyards located in Luján de Cuyo and Maipú. This blend is constituted by Torrontés, Chardonnay and of other varieties of grapes.

LOCATION OF THE VINEYARD

- Maipú district, province of Mendoza.
- Luján de Cuyo district, province of Mendoza.

CLIMATE | Privileged area that has a particular microclimate of dry summers, with warm, sunny days and cool nights. Of remarkable thermal amplitude that favors the development of the grapes, reaching a great concentration of aromas with optimum sanitary state.

SOIL | Franco-silty of alluvial origin, shallow.

TRELLIS SYSTEM | High espalier-trained vineyards, this allows to have grapes that reach optimum maturity and excellent health.

HARVEST | By hand, to maintain the integrity of the grapes. The harvesting moment depends on the grape ripening, a process that's followed carefully to reach an optimum point with the highest aroma expression.

WINEMAKING | After obtaining the musts by pneumatic press, an intimate contact is established with the skins, in stainless steel tanks, where the so-called pellicular maceration takes place at low temperature (8 degrees Celsius for 24 hours), in order to achieve a higher concentration of aromas and flavors characteristic of the variety. Later, the musts, drained by gravity without external pressure, full in aromas, released from the skins, ferment in stainless steel tanks at low temperature (15 degrees Celsius). Once the fermentation is finished, the wine is clarified, stabilized at temperatures of 2 degrees Celsius below zero and filtered. The conservation is carried out in stainless steel tanks.

TASTING | Yellow color with greenish reflections and pleasant fruity aromas. In the mouth it is revealed with great balance and elegance. Ideal to accompany white meat (poultry and fish), pasta with soft sauces. It is advisable to consume at a temperature of 8-10 degrees Celsius. During their preservation the wines should be kept in cool places and in dim light. Since it is a white wine, it is recommended to drink it young, within a year of its bottling.

PRESENTATION

- 375 milliliters and 700 milliliters bottles.
- Cases: 6 x 700 milliliters bottles and 12 x 375 milliliters bottles.

ANALYTICAL DATA

Alcohol	12.7%
Sugar	1.67 g/l.
Volatile acidity	0.36 g/l. in acetic acid
Total acidity	4.4 g/l. in tartaric acid
Total SO ₂	108 mg/l.
pH	3.4

