WINES WITH MINIMUM INTERVENTION



LA JIRAFA CRIOLLA GRANDE

Grapes: Criolla grande

Vintage: 2023

Average age of vines: 14 years.

Region: Tupungato, Uco Valley, Mendoza, Argentina

Winery: is located in Chacras de Coria, Luján de Cuyo, Mendoza, Argentina. Climate: continental weather

Vineyard: it's an organic vineyard; located in uco valley, the altitude above sea level, around 1,200 meters.

Thanks to the virtues of the soil, wich is sandy loam, the water and the thermal amplitude, give the best conditions for the development of these wines, giving freshness, accidity and fresh fruits notes.

Harvest: the harvest is carried out manually in 18 kg pails, in order to maintain the integrity of the grapes.

Bottle produced: 6.000

Process: the clusters are selected and a pre-fermentative maceration begins for 1 days at 10 - 12 degrees c°, in order to extract the greatest amount of aromas and flavors typical of the varietal. Then the temperature is raised so that the indigenous yeasts of the grapes begin the fermentation process. Halfway through this process, the liquid is separated from the solids (pomace), so that they do not continue adding more color. The fermentation continues in the same way as white wines (without the presence of solids) and at low temperatures in order to obtain a greater concentration of aromas, especially the fruity aromas typical of the varietal. Once the fermentation is finished, the clarification process is carried out, subjecting the wine to temperatures of no more than 4gc° for 5 days, with this process all kinds of particles are eliminated without the addition of external clarifiers. Thus producing natural wines without additives.

Technical tasting notes Alcohol: 13° by vol. Ph: 3,6 Residual sugar: Less than 2 grs/1

Tasting notes: it is a fruity, natural and fresh wine. Round on the palate. Easy to take. Ideal for sharing moments and meals.

Pairing with: is great to accompany fresh fish or any starters with row vegetables.-