

ALTO DE LA BALLENA

BODEGA Y VIÑEDOS

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| PRODUCTO/PRODUCT: TANNAT VIOGNIER | REF ALTO DE LA BALLENA |
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| Date of harvest: Tannat: March 13, Viognier: March 13 |
| Yield: Tannat: 1,5 kg/plant Viognier: 2 kg/plant |
| Date of bottling: december 2009. |



GRAPES: 90 % TANNAT, 10 % VIOGNIER
PRODUCTION: 6600 bottles

WINEMAKING:

The vines were managed very carefully and with very low yield, achieving an excellent concentration of the grapes. Each variety was manually harvested at its best maturing point, in small 15 kilos boxes.

The Viognier was fermented in new french oak barrels. After two days of cold maceration, the Tannat was fermented in stainless steel tanks under controlled temperature.

After the blend was made, the wine was aged for nine months in new barrels of american and french oak. To preserve its qualities it was lightly filtered and bottled without stabilizing.

ANÁLISIS FÍSICO-QUÍMICO/PHYSICAL-CHEMICAL ANALYSIS:

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| Grado alcohólico/Alcoholic content % by vol | 13.7 % v/v. |
| Acidez volátil/Volatile acidity (A.Acetic) g/l | 0.85 g/l |
| Acidez volátil/Volatile acidity (A.Sulphuric) g/l | 0.7 g/l |
| Acidez total//Total acidity (A. Tartaric) g/l | 5.8 g/l |
| Acidez total//Total acid content (A. Sulphuric) g/l | 3.8 g/l |
| PH | 3.69 |
| A. Sulfuroso libre/Free sulphuric acid mg/l | 37 mg/l |
| A. Sulfuroso total/Total sulphuric acid mg/l | 96 mg/l |
| Azúcares /Sugar content g/l | 2.0 g/l |

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NOTA DE CATA:

Of a deep violet red color. Intense and complex aroma, in which red fruits, spices and wild flowers blend, over an elegant base of vanilla
In the mouth it has a soft and pleasant entrance. Good structure and lingering finish.