

DOLIUM

PETIT RESERVA

La Terna 2006

<i>Variety:</i>	<i>Malbec 40%, Tempranillo 35%, Cabernet Sauvignon 25%</i>
<i>Region:</i>	<i>Agrelo and Perdriel in Luján de Cuyo, Mendoza.</i>
<i>Harvest time:</i>	<i>From March 20th to April 20th.</i>
<i>Harvest:</i>	<i>Manual, in boxes of 20 kg</i>
<i>Bleeding:</i>	<i>10%.</i>
<i>Cold maceration:</i>	<i>4 days between 13°C and 15°C</i>
<i>Alcoholic fermentation:</i>	<i>Traditional in stainless steel tanks, between 23°C and 30°C with selected yeast.</i>
<i>Malolactic fermentation:</i>	<i>Complete with indigenous bacteria.</i>
<i>Aging:</i>	<i>12 months, 70% in French oak barrels and 30% in American oak barrels</i>
<i>Aging in bottle:</i>	<i>8 months</i>
<i>Winemaking:</i>	<i>All the wines are produced separately until the moment the blend is done.</i>
<i>Alcohol:</i>	<i>14.5 °gl.</i>
<i>pH:</i>	<i>3.7</i>
<i>Total acidity:</i>	<i>5.36 g/l</i>

Tasting Notes: Very intense ruby pigment with violet undertones. Aromas of wild fruits and spices, including cocoa, tobacco, cinnamon and coffee, predominate. Has a very pleasant entrance in the mouth, sticky with balanced tannins. Round. It presents good structure and persistence.

Harvest Report: Favorable thermal amplitude between day and night results in an excellent maturity in all the components of the fruit. In the 2006 harvest, sunny days predominated, without rains near the harvest.

The Vineyard: The vineyards are in the region of Agrelo and Perdriel, with vines that are 35 and 60 years old. This characteristic gives the plant a natural, balanced vigor. The result is balanced musts. Sandy and stony terrain combined with careful irrigation and pruning allow for a great concentration and optimal maturity in the fruit.