

Criolla



Grape Variety

Criolla Grande

Alcohol Content

13

Acidity

5,25

pH

3,75

Sugar Content

2

Training Method

Pergola

Vineyard Management

Drip irrigation, Guyot pruning system. Balance between leaf surface and kilogram of fruit.

Soil Profile

Loamy to sandy loam texture. Deep soils with significant root exploration potential, enhancing water irrigation efficiency.

Harvest Method

Hand-harvested into 400 kg bins.

Grape Reception

Crushing in stainless steel press. Fermentation in concrete vats.

Origin

Divisadero, Santa Rosa

Altitude

650 m.a.s.l.

Vine Age

12 years.

Density

2,700 vines per hectare.

Best Served at

55.4–60.8°F

Maceration

Cold pre-fermentative for 24 hours at 5°C.

Fermentation

Esponaneous at 15°C using native yeasts, until total sugar reduction.

Malolactic Fermentation

With native bacteria for 30 days.

Aging

5 months in concrete vats.

Bottling

October 10th, 2023.

Production

11,000 bottles.

Harvest Date

April 11th, 2023.

Tasting Notes

The true epitome of the flawless, flavorful balance of local grapes. Bright ruby red, with distinct cherry and raspberry aromas. Round and slightly sweet on the palate, with a level of acidity that brings out consistent freshness. Our little Pinot Noir, if you will.

Created by Lis Clement

