



CASARENA LAUREN'S SINGLE VINEYARD

Petit Verdot 2015

Winemakers: Leandro Azín.

Appellation: Agrelo, Luján de Cuyo, Mendoza, Argentina.

Vineyard: Selected parcel chosen for low yields and outstanding quality.

Varietal: Petit Verdot 100%.

Harvest: Manual in 18 kg plastic boxes.

Yield per hectare: 4000 kg./ha.

Winemaking: Grapes enjoy a manual double selection of clusters and berries. After a gentle destemming, the whole berry fruit undergoes 6–8 days of cold maceration at 8° C. Fermentation is conducted with free run juice using natural yeasts. Fermentation temperatures are kept low in order to ensure a soft gentle extraction. The wine undergoes spontaneous malolactic fermentation in barrel and is naturally clarified through several rankings. 100% microvinification with grape skins on oak barrel with the capacity of 225 liters.

Aging: 100% during 12 months in new French oak barrels.

Alcohol: 14% by vol.

Acidity: 6.1 g/l tartaric acid.

Ph: 3.59"

Tasting notes: Clay soils with stones. Nose is youthful and intense. Palate is expansive and yet finessed, balanced, highly defined. Red fruit notes with spicy green pepper, tobacco and vanilla tinges. A wine with strong character and structure that will evolve over many years. COMPLEXITY AND CHARACTER.

 2015: 91 pts.

 2015: 92 pts.