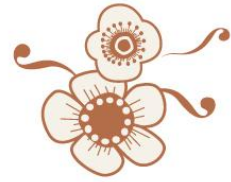




BODEGAS  
**KRONTIRAS**  
LUJAN DE CUYO ~ MENDOZA



## DOÑA SILVINA AGLIANICO 2014



As a homage to our Greek roots, we proudly present you our Aglianico. It is an ancient Greek variety now growing mainly in Italy. We grow it organically & biodynamically in our Villa Seca, Maipu vineyard. Handpicked late in March and gone through a double hand selection (cluster & grape). Following its fermentation in stainless steel tanks, it rests for 18 months in French oak barrels, then at least 6 months in bottle. It is the 1<sup>st</sup> biodynamic Aglianico from Argentina. Of inky-black colour, with powerful and firm tanins, notable acidity and flavors of dark fruit. Its long aging potential (5-10 years) will lead to a big wine of satiny texture. Pairing well with red meat, game, rich sauces.

Variety:	Aglianico 100%
Alcohol:	14,5%
Residual Sugar:	less than 2g/lit
pH:	3,75
Vineyard Location:	Villa Seca, Maipu, Mendoza
Vinyeyard Age:	10 years
Altitude:	700m
Plantation:	Rootstock
Plantation density:	6,000 plants per ha
Yield:	1,5kg per plant
Harvest Date:	25 March 2014
Aging:	12-14 months in French oak barrels
Bottling Date:	30 September 2015

Served at 16°C