



BODEGAS  
**KRONTIRAS**  
LUJAN DE CUYO ~ MENDOZA



## DOÑA SILVINA BLEND 2014



Malbec and Aglianico vines grow side by side in our Villa Seca, Maipu vineyard. Now we can enjoy both varieties in an innovative and exclusive blend, organic and biodynamic, the first of its kind in Argentina. 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. The sweet tannins of the Malbec pair with the Aglianico's acidity and create a memorable dark coloured wine of silky texture, ripe fruit and chocolate aromas, leading to a long finish. Its aging potential is 5-10 years. Pairing well with red meat, aged cheese, game.

Variety:	Malbec 70% - Aglianico 30%
Alcohol:	14,5%
Residual Sugar:	less than 2g/lit
pH:	3,75
Vineyard Location:	Villa Seca, Maipu, Mendoza
Vineyard 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