

ESTOICO

TEMPRANILLO - MERLOT



PRODUCTION

Variety: Tempranillo 60% and Merlot 40%

Origin: Santa María de Gallardo Valley

Altitude: 1960m (6,430 ft) Above sea level

Training System: Bilateral Cordon Trellis

Irrigation: Drip irrigation

Winemaker: Fabricio Hernández and Agostina Astegiano

Alcohol: 13.5%

WINEMAKING METHODS

Fermentation: Stainless steel tank

Aging: 10 months in French and American oak

Potential: 5 years

TASTING NOTES

Deep ruby red, full bodied wine with an intense nose. Notes of blueberry, black cherry, plum, violets, dried roses and menthol, also leather and fresh tobacco, Tertiary aromas of roasted coffee, dark chocolate, vanilla, dark caramel and toasted coconut. Good acidity and medium-high but soft tannicity, long-lasting finish.



CASA DE QUESADA

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