

Technical Information

Cabernet Sauvignon y Merlot

4th Alcoholic Fermentation

Maceration: During 10 – 12 hours to 15 °C of T°

Level of SO2: Free of 20ppm, total minor to 50ppm.

Inoculation: Chosen hydrated yeasts.

Reassemblies: 3/days Extraction of antocianas and tannin.

Temperature: 25 - 28°C during fermentation

Time: 10 – 12 days

Maceration Post-Fermentative: 6 days

5th Wood

Reserve Wines: French and American barrels

Varietal Wines:

Cabernet Sauvignon: Staves of French Oak - American Toasted; 50 % half plus and 50 % during a period of 8 months.

Merlot: Staves of French Oak 70 % American 30 % Toasted came up during a period of 6 months.

6° Alcoholic Grades

Cabernet Sauvignon: 13.0 % Vol.

Merlot: 13.0 % Vol.

Galan Wines
Sietetazas Ltda