

## Sacrum GSM 2018 – TS

Province: Mendoza

Region: Uco Valley

Subregion: IG Los Chacayes, Vista Flores

Elevation: 1.100 msnm

Varietals: 70% Grenache Noir + 15% Syrah + 15% Monastrell

Size of the vineyard: 0,7 ha (this parcel)

Vineyard age: 12 years old

Number of plants per hectare: 11.000 plants

Yields: 8.500 kg/ha

Irrigation: automated drip irrigation

Soil composition: rocky alluvial soil. Formerly riverbed of Arroyo Grande

Training method: gobelet

Harvest date: second week of April 2018

Type of viticulture: organic (certification in process)

Winemaking and ageing

Yeasts: native

Whole cluster: 50% only during the semi-carbonic maceration phase

Fermentation container: raw concrete egg of 3.000 liters

Maceration technique: semi-carbonic maceration during 8 days at low temperature

Fermentation temperature: 24°C

Length of fermentation: 25 days

Malolactic fermentation: spontaneous

Size/material of aging container: 50% in eggs on its lees, 50% on third-use 225 liters

French oak

Age of container if wood: more than 10 usages (mixed cooperage)

Type of barrel and Cooperage: new French oak

Time of aging in container: 6 months

Time of aging in bottle: 8 months

Analytical data

Alcohol: 13,5%

Ph: 3,29

Acidity: 5,32 g/l

Winemaker: Eduardo Soler

Price: U\$S 20

## Sacrum Gloria Garnacha Premium 2019 – TS

Province: Mendoza  
Region: Uco Valley  
Subregion: IG Los Chacayes, Vista Flores  
Elevation: 1.100 msnm  
Varietal: 100% Garnacha  
Size of the vineyard: 0,7 ha (this parcel)  
Vineyard age: 10 years old  
Number of plants per hectare: 10.000 plants  
Yields: 9.500 kg/ha  
Irrigation: automated drip irrigation  
Soil composition: rocky alluvial soil. Formerly riverbed of Arroyo Grande  
Training method: gobelet  
Harvest date: 2018  
Type of viticulture: organic (certification in process)

### Winemaking and ageing

Yeasts: native  
Whole cluster: 100% only during pre-fermentation maceration  
Fermentation container: 400 liters oak barrels and 150 liters ceramic amphorae  
Maceration technique: semi-carbonic maceration during 4 days at low temperature  
Fermentation temperature: 22°C  
Length of fermentation: 18 days  
Malolactic fermentation: spontaneous  
Size/material of aging container: 50% in amphorae on its lees, 50% on third and fourth-use 225 liters French oak  
Age of container if wood: more than 10 usages  
Type of barrel and Cooperage: assorted French cooperage  
Time of aging in container: 18 months  
Time of aging in bottle: 20 months

### Analytical data

Alcohol: 13%  
Ph: 3,35  
Acidity: 6,37 g/l

Winemaker: Eduardo Soler

Price: U\$S 30