

ARGENTINA
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London – 2023 April 24th

E'S Vinos Histeria 2018 – TS

Province: Mendoza
Region: Uco Valley
Subregion: Gualtallary
Elevation: 1.000 masl
Varietal: 100% Semillon
Size of the vineyard: 1.5 ha
Vineyard age: 24 years old
Number of plants per hectare: 2.600 plants
Yields: 75 q/ha
Irrigation: drip irrigation
Soil composition: 1,2 m stony profil
Training method: low VSP
Harvest date: 25th February 2018
Type of viticulture: ecological & sustainable

Winemaking and ageing
Whole cluster: no
Yeasts: native
Fermentation container: amphora
Maceration technique: clean and maceration pre-fermentation for 5 days
Fermentation temperature: 18°C
Length of fermentation: 10 days
Malolactic fermentation: no
Aging container size/ material: 2018's Amphora
Time of aging in container: 10 months
Time of aging in bottle: 24 months

Analytical data
Alcohol: 12,8%
Ph: 3,45
Residual sugar: 1,7 g/l
Acidity: 5,7 g/l
Sulfites: 125 mg/L Total

Winemaker: Matías Michelini