

VIÑA SAN JOSE WHITE WINE



Grapes: 100% selected white grapes, primarily Pedro Ximenez and Moscatel de Alejandria

Origin: East and Central Mendoza

Harvest Date: Starting first half of March

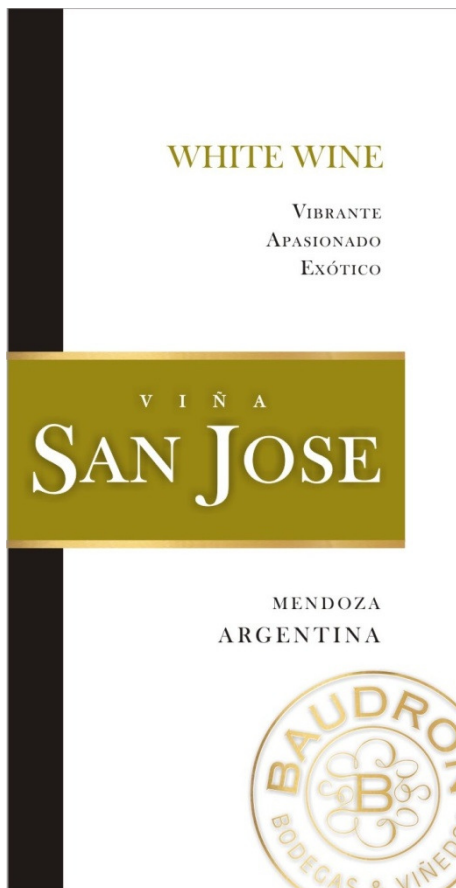
Yield: Up to 120 quintals per ha

CHEMICAL ANALYSIS

Alcohol (20°C) : 13% by volume

Total Acidity : 5.06 g/l

pH : 3.5



VINIFICATION

- Fermentation at controlled temperatures.
- Sowing with selected yeasts.
- Maceration period of 16-18 days
- Wine in stainless steel tank
- Pressed with pneumatic press (maximum pressure of 1.3Kg)

ORIGIN

The vineyards are located at Mendoza's East Oasis, which has been the main producing area of the province. Soil and climate conditions render this area ideal for the growing of the best grapes. A wide thermal amplitude - very sunny days and cool nights - little rain, as well as sandy and permeable soils are typical features of this land.

TASTING NOTES

Elaborated with selected grapes from vineyards of different regions of Mendoza, this wine was produced through the most recent technology generation that allows a natural and genuine product. This wine is ideal for the every day meal. Vivacious green tonalities. Its aromas remind us of the citric families. Very good acidity in the mouth.

Serving temperature: 9° C - 11° C (48° F - 52° F)

*Imported by Fleischer International Trading
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www.fleischerwines.com*