

PUNTO FINAL *RESERVA CORTE DE TINTAS 2021*

Varietal Composition

50% Bonarda.
30% Petit Verdot.
15% Ancellotta.
5% Cabernet Franc.

Grapes

Bonarda - Agrelo, Luján de Cuyo.
Petit Verdot - Cruz de Piedra, Maipú.
Ancellotta - Medrano, Junín.
Cabernet Franc - Perdriel, Luján de Cuyo.

Harvest

Manual harvesting in 17 kg boxes.

Selection

Double selection of clusters and grapes.

Winemaking

All varieties are processed separately. Bonarda undergoes fermentation with extended maceration in stainless steel tanks. Petit Verdot ferments for 8 days at a controlled temperature and undergoes fermentation after skin extraction. Ancellotta and Cabernet Franc undergo traditional fermentation. Once the blend is assembled, the wine rests for 8 months in tanks.

Malolactic Fermentation

Complete to add complexity and roundness to the palate.

Aging

Each variety undergoes 6 months of aging in second-use French oak barrels. Subsequently, the final blend ages for 8 months in steel tanks.

ANALYTICAL DATA

pH: 3.60
Alcohol: 13.5%
Total Acidity: 5.50 g/l

TASTING NOTES:

Deep violet-red in color. The nose reveals complexity with notes of black fruits such as blackberries, plums, ripe cherries, and spicy hints of pepper and cardamom. It is an elegant wine, displaying a broad and full-bodied palate that concludes with a fruity and prolonged finish.

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