

# TIEMPO DE VALIENTES

DE GUARDA

BLEND



**VARIETY:** 60% Malbec , 30% Cabernet Sauvignon , 10% Petit Verdot .

**REGION:** Perdriel , El Peral and Lunlunta , Mendoza.

**AGE:** vineyards over 100 years old in Perdriel , 30 years old in El Peral and 10 years old in Lunlunta .

**HEIGHT:** from 850 meters above sea level in Lunlunta to 1,100 meters above sea level in El Peral.

**TYPE OF SOIL:** very heterogeneous due to the different areas where the grapes come from: Thus we find alluvial soils, sandy loam on pebbles in Perdriel , loam soils in El Peral and very stony soils in Lunlunta .

**CONDUCTION:** espalier.

**IRRIGATION:** drip.

**HARVEST DATE:** 2nd half of April .

**YIELD:** 65 qq / ha average .

**VINIFICATION:** manual harvest in 400kg bins.

The bunches are selected. The grapes are cooled for cold maceration for 48 hours . Classic fermentation

with selected yeasts at a temperature of 24-26 °C. Remounts and delestages in the early stage of fermentation, then gentle stomping (especially in Cabernet and Petit ) and sporadic pumping over in Malbec .

They are fermented with oak staves that are practically untoasted.

A long and controlled maceration is carried out, by tasting and analysis, to achieve greater complexity in the mouth, but to preserve the fruit. Malolactic fermentation . 60% of the volume is aged in 300 L French oak barrels for 12 months and the remaining 40% in stainless steel tanks.

**TASTING NOTES:** It has a garnet red colour with violet tones. Complex nose, with aromas of pepper, plum, cherry, black fruit and regalís. Its ageing in oak provides notes of vanilla and dulce de leche. On the palate it is generous, persistent, with good structure and a long finish. Juicy.

**ALCOHOL :** 14.3%

**SUGAR :** 2.50 g/l

**TOTAL ACIDITY:** 5.80 g/l

**PH :** 3.55

**PAIRING:** Asado, lamb, spicy stews, pasta with red sauce, with any food you like, either in front of a fireplace or enjoying the landscape.

**SERVING TEMPERATURE:** 16 - 18 °C

**POTENTIAL AGING:** 8 years.