



Viña Alicia

Tiara 2016

Wine Maker: Arizu Family

Appellation: Lunlunta, Luján de Cuyo

Varietal: 50% Riesling, 40% Albarino and 10% Savagnin

Yields per Acre: 5.7 t/acre

Cases Produced: 150 cases

Filtration and fining: Minor filtration performed before bottling, in order to maintain its cleanliness.

Wood treatment: n/a

Length of barrel maturation: n/a

Alcohol: 12.5%

Total Acid: 5.2 gl

Free/Total Sulfur: 32 mg

pH: 3.3

Residual Sugar: 3.2

UPC #:752183280914



Viticultural Practices: Harvest - By hand. The grapes are placed in sm,all 12kg receptacles when the grapes have reached full maturity and richness. The harvest is performed at dawn, providing coldness to the fermentation. Winery - The 3rd grape selection takes place on fixed tables, where imperfections of every grape due to dryness, over ripeness, and damaged fruit are removed one-by-one. Vinification - The selected grapes pass thru a mechanical or manual de-stemmer, depending on the type of varietal, and afterwards the grapes pass thru a wooden hydraulic press. The pressing is soft and slow, in order to achieve a good extraction of the juice. This juice goes into stainless steel vats, which are in a chamber at 15 degrees centigrade, which is the fermentation temperature Following the fermentation racking is done and the wine remains in stainless steel vats for a period of one year. Bastonages are done periodically in order to be in contact with the wine and its fine lees. Bottling - A minor filtration is performed before bottling, in order to maintain its cleanliness.

Winemaker Notes: Straw yellow color, with flashes of lemon that give the wine notes of maturity. In the mouth it is ample, unctuous, and caresses the palate, spewing harmoniously fruity notes of peach, apricot, honey. Its aromatic and gustative profile define its equilibrium. Clean and elegant, of compact structure and great precision.
