



ADUENTUS PETIT BLEND 2017

WINEMAKING








The base wines for Aduentus Petit Blend are classics of the Bordeaux-blending repertoire and were each crafted from grapes grown in high-elevation Uco Valley vineyards strategically planted so that each vine can enjoy the best possible growing conditions for its varietal type. Winemaker Miriam Gómez chose fruit-driven Malbec with its deep flavor and intense color to dominate this blend, adding Petit Verdot for acidic balance and Cabernet Franc for yet more spice and complexity.

TASTING NOTES

"Subtle, elegant, aromas of rosehip, violets, red fruits and menthol open this complex yet approachable blend, which displays a deep red color with violet tones. In the mouth notes of vanilla, chocolate, tobacco, herbs and black fruits complement sweet tannins and persist through a long finish."

Miriam gomez
Winemaker

WINE INFORMATION

-  Uco Valley, Mendoza, Argentina
-  70% Malbec, 16% Petit Verdot, 14% Cabernet Franc
-  15,5 % v/v | TA: 5,36 g/L | PH: 3.70 | RS: 0.30 %
-  15,2% | TA: 5,36g/L | PH: 3.7 | RS: 0,30%
-  Potential aging: 8 years.
-  Natural cork.
-  Beef or lamb, hard-shelled cheeses such as Sardo, Provolone, Pepato, and Parmesan, roasted vegetables.

CONSISTENCY OVER THE YEARS

