

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 Gómez
Winemaker

WINE INFORMATION

-  Uco Valley, Mendoza, Argentina.
-  70% Malbec, 16% Petit Verdot and 14% Cabernet Franc.
-  14,8% v/v | Dry.
-  14 months in 70% French Oak and 30% American Oak.
-  Potential aging: 8 years.
-  Natural cork.
-  Beef or lamb, hard-shelled cheeses such as sardo, provolone, pepato and parmesan, and roasted vegetables.

CONSISTENCY OVER THE YEARS

