

# SOUTHERN VINEYARDS

## RED WINE



**COUNTRY:** Argentina

**SIZE:** 750 ml

**VARIETAL:** Red

**WINEMAKER:** Lucas Lucchini

**REGION:** Mendoza

### TASTING NOTES

Both soft and intense. Wine of ruby colour, characteristic colour of ripeness. A rich and soft round bouquet and a velvety mouthfeel. Excellent companion of all type of red meats, cheeses, pastas and spicy food. We recommend to serve it between 15° C. 18°C.



### GRAPE HARVEST

The grapes are harvested when just ripe and taken to the winery where the seeds are separated from the stalks of the bunches. The grapes are then pressed to extract their juice. The harvest is performed in the second fortnight of March.



### WINEMAKING

It is fermented in contact with the skin at controlled temperature to achieve a balanced structure of tannins and colouring matter. The juice is fermented with the solid matters of the grapes (the pulp, the skin and the seeds), which provide it with the colour, the body and the other typical characteristics of the red wine. The must ferments in stainless steel vats. The fermentation is temperature-controlled.



### ANALYTICAL DATA

Alcohol	Reducing Sugars	Total Acidity	PH
12.9%	5.64 g/l	5.81 g/l	3.8

# SOUTHERN VINEYARDS ROSÉ WINE



**COUNTRY:** Argentina

**SIZE:** 750 ml

**VARIETAL:** Rosé

**WINEMAKER:** Lucas Lucchini

**REGION:** Mendoza

## TASTING NOTES

Wine with intense and shining pink color. Sensual fruity aroma. Young and fresh, but also fullbodied with a velvety flavour. Excellent companion of light meals, vegetables and cheeses. We recommend to serve it at 10° C.

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## GRAPE HARVEST

The grapes are harvested when just ripe, taken to the winery where the seeds are separated from the stalks of the bunches. The grapes are then pressed to extract their juice. The harvest is performed in the last week of February.

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## WINEMAKING

This rosé wine is made from red and white grapes and concentrated grape must. It is fermented in contact with the skin but during a shorter period than red wines. The must ferments in stainless steel vats.

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## ANALYTICAL DATA

Alcohol

12.1%

Reducing Sugars

15.55 g/l

Total Acidity

5.25 g/l

PH

3.8

# SOUTHERN VINEYARDS WHITE WINE



**COUNTRY:** Argentina

**SIZE:** 750 ml

**VARIETAL:** White

**WINEMAKER:** Lucas Lucchini

**REGION:** Mendoza

## TASTING NOTES

A crispy young wine, richly scented and flavoured. Soft yellow greenish colour with a delicate flavour. It remembers to green apples, pineapples, pears and young fruit. Its elegant bouquet lasts as a pleasant flavour in palate. Ideal companion for rice, pastas in marine sauce and dishes with fish. We recommend to serve it between 10°C 12°C.

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## GRAPE HARVEST

The grapes are harvested when just ripe, taken to the winery where the seeds are separated from the stalks of the bunches. The grapes are then pressed to extract their juice. The harvest is performed in the last week of February.

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## WINEMAKING

The fermentation is performed with the juice only, without any solid matter, to achieve a fresh fruity wine which keeps most of the aroma of the grapes it was made from. The must ferments in stainless steel vats.

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## ANALYTICAL DATA

Alcohol  
12.2%

Reducing Sugars  
12.52 g/l

Total Acidity  
4.91 g/l

PH  
3.7