

DOLIUM TEMPRANILLO

WINEMAKERS NOTES

The colour is rich and intense ruby red. On the nose you can notice aromas of mulberry, dried figs and raspberry jam.

In the mouth it has smooth and round tannins, with good balance and a long finish.

Drink now or cellar up to 5 years

TECHNICAL INFORMATION

Variety	Tempranillo 100%
Region	Mendoza
Vineyard	Perdriel planted 1953
Altitude	900m (3000ft)
Harvest	Handpicked April
Yield	7500 kg/hectare
Crushing	No
Fermentation	Max temperature 28 C for 5 days in steel tanks, total maceration for 16 days. Carbonic maceration with added yeasts.
Press wine cut	Yes
Ageing/Barrels	Natural malolactic fermentation 10% in American oak for 6 months.
Fined	No
Filtered	No
Bottled	November
Cases made	2160 cases

ANALYSIS

Alcohol	14.5%
PH	3.50
Total Acidity	4.84 g/l
Sugar	2.30 g/l

REVIEWS 2003 VINTAGE

"A gorgeous red, full of the Tempranillo grape's luscious, seductive black cherry fruit flavour and firm but supple tannins.

An excellent example" Max Allen,
Australian September 2004

