

DON DAVID

TANNAT



ORIGIN:

Calchaquí Valley, Argentina

TERROIR:

Deep, poor, rocky soils. Irrigation from the Andes. Wide thermal amplitude with big differences (approximately 22° C between the minimum during the cold mornings and nights, and the maximum during sunny days). Dry climate, little rainfall, 120mm of rain a year, 15% humidity and 350 days of sunshine. Cold mornings and nights, and long hot days result in wines that are highly concentrated in color, aromas and flavors with a unique fruity character.

VARIETY:

100% Tannat

HARVEST:

Late March – First week of April

WINEMAKING:

The winemaker goal is to produce elegant and complex wines in the range. The first work is in the vineyards to obtain concentration and balance using vines older than 20 years. The harvest is manual, putting clusters in small 22kg boxes. In the winery the must is produced using just first press juice. 70% of the wines is aged in small barrels of both American and French oak for 12 months. 100% of the wine goes through malolactic fermentation spontaneously.

TASTING NOTES



Violet lively colors, profound with dark edges.



Where mineral notes prevail, cloves, white chocolate and a fine vanilla.



A great representative of Cafayate's terroir. Firm tannins full of character. The "amaro" Italian chocolate dominates the mouth leaving a long and pleasant aftertaste.

ANALITICAL DATA

Alcohol	Residual sugar	Acidity	PH
14 % alc/vol	2,95 grs. / lt.	5,85 grs. /lt.	3.6

