

BODEGAS Krontiras

LUJAN DE CUYO ~ MENDOZA

KRONTIRAS EXPLORE BLEND

Malbec (70%) and Aglianico (30%) in perfect balance.

The story goes that Alexander the Great himself, together with his army, carried Greek vines of the Aglianico variety while he spread the “Magna Grecia” through the territories he conquered. Alexander’s legacy constantly inspires us to go for everything that is new and different. After we imported the vines from Europe, we had to wait several years to obtain the first wines. The Aglianico grape variety represents our Greek soul. It has a marked acidity making it unmistakable and is perhaps one of the most unique grape varieties that Mendoza has experienced.

TECHNICAL DATA

Varieties: 70% MALBEC - 30% AGLIANICO

Alcohol: 14.3 v / v.

Residual sugar: 2.68 g / l.

pH: 3.64

Region: MAIPU, MENDOZA.

Altitude of the vineyard: 900 m.a.s.l.

Vine training method: Simple Guyot

Irrigation: Traditional, flood

Plantation density: 6,900 vines / ha

Production: 1,300g / Vine.

Harvest date: End of March

Harvest: Manual, in boxes with 15 kg capacity

Fermentation and elaboration: Cold maceration for 5 days, alcoholic fermentation with wild yeasts.

Aging: 100% in first and second use French oak barrels for 18 months.

Aging potential: 8 years

Serving temperature: 16-18° C

