

# NOSOTROS

SOFITA



VINTAGE	2010
VARIETALS	70% Malbec, 25% Cabernet Franc, 5% Cabernet Sauvignon.
REGIONS	Agrelo (Luján de Cuyo)
ELEVATION	1.080 m AMSL (average)
HARVEST METHOD	Hand-Harvested
VINIFICATION	Carefully selected clusters. 4 days of cold maceration. Native yeast. Pump overs and delestage three times a day. Extended 40 day maceration at a Max. Temp. of 31°C. Part of the grape is fermenting in 500 liters barrels and concret egg Sur lees conservation with batonage Malolactic fermentation in barrels.
ANALYTICS	ALCOHOL 14,8% ACIDITY 6 g/l
OAK AGEING	16 months, 100% new French oak.

## TECHNICAL SHEET

DOMINIO DEL PLATA WINERY  
MENDOZA - ARGENTINA