



VICENTIN FAMILY WINES

COLOSSO 2013



VARIETY:	94% MALBEC, 3% PETIT VERDOT 3% CABERNET FRANC.
HARVEST:	2013
HARVEST DATE:	Cosecha manual del 22 de Abril al 2 de Mayo
REGIONS:	Lujan de Cuyo y Valle de Uco.
VINEYARDS:	34% La Consulta - San Carlos (1020 masl). 23% Vista Flores - Tunuyán (1100 masl). 15 YEARDS OLD VINEYARDS. 7% Vista Flores, cofermentación Malbec 33%, Cabernet Franc 33% y Petit Verdot 33%. 15 YEARS OLD VINE- YARDS.
ALCOHOL:	15,5 %.
RENDIMIENTO:	6 / 8 ton/ hectárea.
ELABORACIÓN:	Alcoholic fermentation with selected yeast in steel tanks 3-4 days at 8-10° Celsius for cold maceration
FERMENTACIÓN:	Malolactic en barricas.
AGE:	24 months french oak, first use.
EMBOTELLADO:	October 2015..
PRODUCTION:	10.000 botellas.
ENÓLOGA:	Carola Tizio

TASTINGNOTES Colosso exhibits a deep, intense red color with purple shades, and exudes a sweet perfumed aroma with cassis, licorice, and black fruits. Flavors are of plums, red berries, violets, and chocolate. Round and sweet tannins coat the palate; a complex, robust, and elegant structure characterizes the long finish.