



ACACIA VINEYARDS



MALBEC

VARIETY

100 % Malbec

HARVESTING

Hand picked, during the end of march.

VINIFICATION AND CONSERVATION

The grapes are stemmed and then go to pools where the must and skin begin fermentation with the addition of selected yeasts. During twelve days temperature is controlled in 24°C and two remontages per day are done, in order to achieve good aroma and color extraction from the skin and seeds. Close to the end of the fermentation process, the winemaker through sampling determines the moment of skin-liquid separation. This separation is by gravity, and the fresh wine goes to underground pools where natural clarification begins and carries on during the cold winter. In spring, the wine undergoes a "trasiego" and malo-lactic fermentation takes place naturally. The wine rests until bottling

ANALYTICAL DATA

Alcohol 13.0 %v/v

Total acidity 5.50 gr. tart.ac./lt.

PACKAGING

Six or twelve 750 c.c. bottles, olive green glass, white carton boxes. Black synthetic stop end, 42 m.m.long. Black complex capsule.



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CHARDONNAY

VARIETY

100 % Chardonnay

ANALYTICAL DATA

Alcohol 13.0 %v/v

Total acidity 5.50 gr. tart.ac./lt.

HARVESTING

Hand picked, during the last days of february.

PACKAGING

Six or twelve 750 c.c. bottles, white glass, white carton boxes. Aluminum screw cap, 60 m.m. long. saranex end.

VINIFICATION AND CONSERVATION

The grapes are stemmed and skin and must are separated. The juice is cooled down to 9°C and filtered to separate fine solids from de liquid phase. Fermentation starts with the addition of selected yeists. Temperature is controlled in 17°C. At the end of fermentation a "trasciego" is done and the wine goes to underground pools where it passes the winter. Malo-lactic fermentation takes place naturally. The wine rests until bottling.





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CABERNET SAUVIGNON

VARIETY

100 % Cabernet Sauvignon

ANALYTICAL DATA

Alcohol 13.0 %v/v

Total acidity 5.50 gr. tart.ac./lt.

HARVESTING

Hand picked, during the first days of april.

PACKAGING

Six or twelve 750 c.c. bottles, olive green glass, white carton boxes. Black synthetic stop end, 42 m.m.long. Black complex capsule.

VINIFICATION AND CONSERVATION

The grapes are stemmed and then go to pools where the must and skin begin fermentation with the addition of selected yeasts. During twelve days temperature is controlled in 24°C and two remontages per day are done, in order to achieve good aroma and color extraction from the skin and seeds. Close to the end of the fermentation process, the winemaker through sampling determines the moment of skin-liquid separation. This separation is by gravity, and the fresh wine goes to underground pools where natural clarification begins and carries on during the cold winter. In spring, the wine undergoes a "trasiego" and malo-lactic fermentation takes place naturally. The wine rests until bottling.

