

# Tomero



## RESERVA PETIT VERDOT 2010

### VARIETAL COMPOSITION

100% Petit Verdot

### ORIGIN

Finca Los Alamos, High Uco Valley  
Mendoza, Argentina

### SOIL

Rocky sandy loam, with medium to low fertility and low content of organic material.  
Well-drained, with low salinity levels.

### CLIMATE

Harsh winters and warm summers with mild or warm days and very cold nights. The broad daily temperature range (15 – 59 F) to which vines are exposed during their vegetative growth favors color development and tannin production.

### HARVEST

Hand harvested and placed in 18 kg boxes on April 30.

### AGING

After aging in new french oak barrels for 15 months, the wine was left to rest at 12 C for 6 months before it was released. Bottled on July 30, 2012.  
Aging potential: Over 10 years.

### TASTING NOTES

Color: Seductive red with bluish hues.  
Aroma: Notes of licorice and bay leaf.  
Taste: Very rich and rounded, well-bodied. At the end a subtle note of mint brings freshness to a long finish.

### TECHNICAL DATA

Alcohol: 14.5 %  
Total Acidity: 6 g/l  
Sugar: 3 g/l  
pH: 3.7