

Avarizza



CANARÍ, WAKE UP THE HARMONY OF PLEASURE AND DISTINCTION.

Varietal	100% Canari
Harvest	end of April
Origen	Chilecito, San Carlos, Mendoza
Altitude	1100 m.a.s.l.
Conduction	Parral
Irrigation	drop system
Winemaker	Fabricio Hernández

ELABORATION

Fermentation 19 day-fermentation in stainless steel tanks, at low temperatures, with selected yeast.

TESTING NOTES

Deep cherry red colors with an intense ruby halo. Subtle sugared strawberries are present in the nose, with plum marmalade touches and a persistent cherry aroma. In the mouth, sugar and acidity are well balanced, good structure and buttery flavors, with a fresh and fruity finish.

