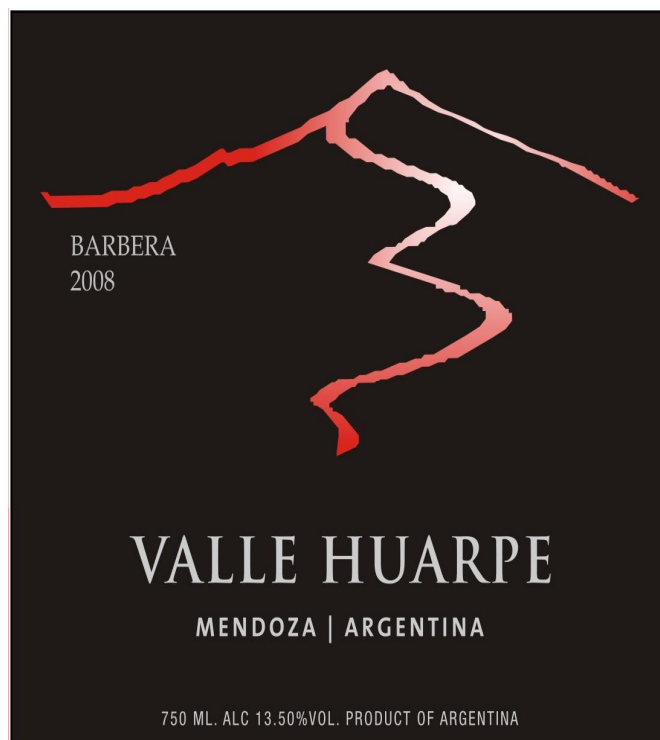




QUATTROCCHI
family & wines

Type	Brand	Valle Huarpe	
	Vintage	2006	
Vineyard:	Varietal:	Barbera 100%	
	Region:	Lavalle – Mendoza Argentina	
	Geo. Location	750 Meters over sea level	
	Type:	Single Vineyard	
	Age:	30 Years	
	Production:	1.5 Tons per acre	
	Soil:	Sandy - Semi desert	
	Plants:	Traditional –	
	Analytical Data:	Alcohol:	13.5% BY VOL
		Total Acidity:	4.91 Grams.
Volatile Acidity:		0.53 %.	
Sugar:		6.83 Grams.	
Production Notes:	Ph.	3.3	
	Maceration:	Skin maceration followed by classic fermentation at controlled temperature with selected yeast. It lasts 15 to 20 days and then malolactic fermentation begins	
	Fermentation:	20 Days on standard Vase	
	Oak	3 Months on American Oak	
	Collection	In 18 Kg Boxes	
	Transportation	In 18 Kg Boxes	



Sensorial Analysis

Color great ruby red color

Nose:

- Fruit: blackberry & marmalade,
- Floral: lilac

Tasting Notes

Valle Huarpe Barbera is a food friendly wine that pairs elegant tannins with balanced acidity. Though this wine can be paired with a variety of meals, Italian food with a tomato based sauce is a perfect match.

