



BY THE GLASS



## BY THE GLASS BAG IN BOX RED BLEND

### VARIETAL COMPOSITION

50% Malbec, 25% Cabernet Franc, 25% Petit Verdot, from Agrelo, Luján de Cuyo.

### TASTING NOTES

Deep violet red color. Complexity and elegance aromatic with a predominance of red fruits. Soft and untuous in the mouth with great persistence and volume. Ideal to accompany red meats, pasta or white meats with spicy sauces.

### RECOMMENDED SERVING TEMPERATURE

16-18 °C (60-64 °F)

**RIPENING** End of March, beginning of April.

**HARVEST** Manual in 17 kg boxes (37 lbs).

**YIELD** 9,000 kg/Ha (7,200 lbs/acre)

### VINIFICATION

Cold prefermentative fermentation for a week between 6-8 °C (43-46 °F), to highlight the fruity character of this wine. Growth of selected yeasts. Alcoholic fermentation for 10 days, at controlled temperatures between 24-26 °C (79-82 °F). With 2-3 daily punchdowns and pumpovers at the beginning. Maceration post fermentation for 5 days.

### AGING

8 months in new oak barrels, 50% French and 50% American, soft toasts.

### PREFERABLY CONSUME

Within 6-8 months after the date of fractioning/packaging.



### PRESENTATION

**3 lts**  
Case x 4 BIB.

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