

# 2019 Marcelo Pelleriti Grand Cuvée

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**Alcohol label %: 14.2 | pH: 3.57 | Acidity (TA): 5.75 | Residual Sugar (g/L): 2.08**

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## Winemaking

Each bunch is destemmed by hand and then placed into 225 liter French Oak barrels. This is followed by cold maceration at 8°C for 20 days to gently obtain more aromatic components. Barrel rotation and pigeage are carried by hand on a daily basis.

## Aging

24 months in French oak barrels. 3 year bottle storage.