

2021 Hostage Altamira

Alcohol label %: 14.5 | pH: 3.6 | Acidity (TA): 2.5 | Residual Sugar (g/L): 2.9



Winemaking

10 day cold maceration at 8°C max. 90% Stainless steel fermentation, 10% fermentation in barrel (microvinification). Malolactic fermentation in barrels.

Aging

12 month in 2dn use French oak barrels.