

BOUZA

MONTE VIDE EU 2005



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WINEMAKING

Tannat, Merlot and Tempranillo blend. Separately vinification of the three varieties, manual selection of the grapes, berry by berry, maceration at 26° C, malolactic fermentation in barrels. Aging of the three varieties done separately, during 14 months in American and French medium toasted oak barrels.

TECHNICAL INFORMATION

Wine: Red	Bottled: August 18th, 2006, without filtering to preserve the maximum potential of the vineyard.	Total: 2027 Bottles de 750 ml. 100 Bottles de 1,5 L 20 Bottles de 3 L
Varieties: 55% Tannat 30% Merlot 15% Tempranillo	Service: Decant and serve at 18°C	Alcohol: 14°
Vineyard: Lyre Trelis system, calcareous vertisol soil.	Potencial Storage 10 years	Titrateable Acidity: 3,8 g of H ₂ SO ₄
Average Production: 40 HL/ha.	Lot: 0906	PH: 3,7
Harvest: Manual, in March 2005, at optimal maturity.		Residual Sugar: 2,2 g/l
		Winemaker: Dr. Eduardo Boido