



Sva OCTAVA alta

The balance of a silky and crystalline voice

Born of two creators motivated by interlaced passions:

Marcelo Pelleriti, winemaker and musician

Pedro Aznar, musician and sommelier.

BLEND

Malbec 80%, Cabernet Franc 20%

VINEYARD LOCATION

Tunuyán, Valle de Uco/Uco Valley, Mendoza.

ALTITUDE

1100 meters above sea level.

SOIL

Loam soil of alluvial origin - poor and rocky - is ideal for premium wines.

HARVEST

By hand in small plastic 12kg containers.

SELECTION

Double selection table and vibrating belt system.

VINIFICATION

Microvinification system in 225 liter French barrels. Cold maceration at 8o C during 10 to 15 days. Barrel rotation and pigage by hand.

AGING

16 months in French barrels, 6 months bottle aging.

TEMPERATURE

Serve between 14-16o C.

WINEMAKER

Marcelo Pelleriti

HARVEST
2013



95
POINTS

JAMESSUCKLING.COM

93
POINTS

