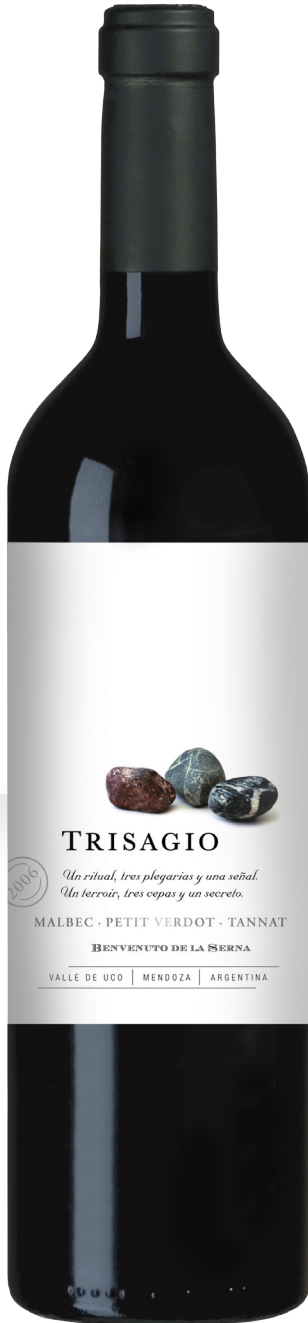


TRISAGIO 2006



DEEPER ROOTS.



**One Ritual, three prayers, one sign.  
One Terroir, three vines and one secret.**

Benvenuto de la Serna is located in premier wine region of Valle de Uco, Mendoza. Our single-estate vineyard (30 ha.) is located in Vista Flores, at the foothills of the Andes Mountains at 3400 feet elevation.

The alluvial soil in this area is known for being extremely stony with predominately high sand content, which allows the roots of the vines to reach incredibly deep into the ground while offering excellent drainage. Because of its semi-desert climate, the temperature spread between day and night can be up to 50 degrees. Due to its high elevation and exposure to hot desert sun, our hand-picked grapes develop ripe, rich flavors, and deep colors, yet maintain a balanced acidity – the prized qualities of Valle de Uco grapes.

TASTING NOTES

**Eye**

Intense ruby color.

**Nose**

Elegant red berry aromas.

**Palate**

Firm tannins and well-rounded taste.

ACCOLADES



**90 POINTS**

2006 VINTAGE  
"HIGH-TONED, MOUTH-FILLING"

APPELLATION



Valle de Uco,  
Mendoza

CASES PRODUCED

600

VARIETAL

33% Malbec,  
33% Petit Verdot,  
33% Tannat

TOTAL ACIDITY

5.15 g/L

ALCOHOL

13.8%

TOTAL ACIDITY

5.15 g/L

SUGAR

2.1 g/L

UPC

TBD

VINIFICATION

Pre-fermentation maceration at 8°C for 3 days.

Alcoholic fermentation at 20-22°C for 15 days.

Final fermentation at a controlled temperature of 18°C.

OAK REGIME

New French & American, 60-gallon oak barrels for 18 months.

WWW.PUREARGENTINAWINES.COM



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