

SANTA JULIA BODEGA

















\$18.40

* Suggested retail price

BODEGA
SANTA JULIA

Santa Julia Mountain Blend 2018

 Sustainable

	Product code	13675891
	Licensee price	\$15.96
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	Argentina
	Regulated designation	Geographical Indication (GI)
	Region	Valle de Uco
	Varietal(s)	Malbec 70 %
	Varietal(s)	Cabernet Franc 30 %
	Alcohol percentage	13%
	Colour	Red
	Sugar content	2.39
	Closure type	Cork
	À boire	Aging up to 10 years

ABOUT THIS WINERY

Bodega Santa Julia has belonged to the Zuccardi family since its creation in 1950 by Alberto Zuccardi. It is located in the heart of the Mendoza Valley. Since 2004, several of its plots have been certified organic and also have the 'Fair for life' certification, which guarantees sustainable development of the socio-economic activities of the vineyard.

TASTING NOTES

Red violet color with medium intensity. Complex nose with typical Malbec aromas of red and black fruits such as cherries, plums and jam. Also notes of tomato dry leaves and spice of Cabernet Franc. On the palate, the Cabernet Franc adds dark fruit and tannins, making a perfect combination that results in a complex, elegant wine of great concentration. Pairs well with red meats such as beef, lamb and ribs.

PRODUCT NOTES

Vines from 2000.

PRODUCTION NOTES

Manual harvest in plastic boxes or bins during the last week of April. Classic fermentation with selected yeasts from our vineyards at 25°C. Maceration for 20 days. Part of the wine is aged in French oak barrels for 10 months.

