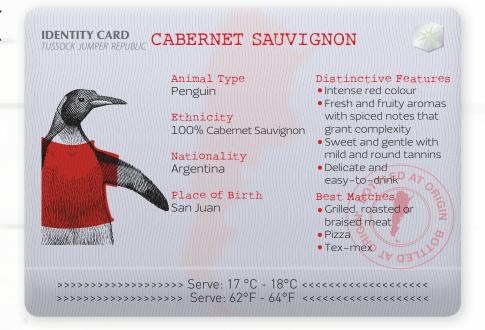
TUSSOCK JUMPER WINES.com





MY ROOTS

My harvest starts in early March. Grapes are crushed immediately to preserve the optimal aromas. A pre-fermentation maceration is performed at 12°C during 48 hours. Then fermentation takes place between 23°C and 26°C, during 9 days, with the addition of selected yeasts. 30% of this blend is oak aged for 3 months, half in French oak and half in American oak.

APPELLATION

Tulum Valley San Juan

MY ANALYSIS

Alcohol: 13.5% Total Acidity: 5.9g/L Residual Sugar: 4.4g/L