

MIL PIEDRAS

SANGIOVESE 2009

mil piedras



ABOUT MIL PIEDRAS

Mil Piedras wines are made with estate-grown fruit from our single vineyard located in one of the most prestigious wine regions of Argentina, Valle de Uco. Benvenuto de la Serna, maker of Mil Piedras, is a small family winery owned by Silvio Benvenuto (Italian immigrant) whose mission statement is to “make 100% estate and 100% handcrafted wines”.

GEOGRAPHY & CLIMATE

Valle de Uco | Mendoza | Argentina

Located at 1100 meters above sea level. Tucked away in the western most-end of Mendoza, the region has semi-desert climate with constant bright sun shines and very little rain fall.

This region has the most pristine environment for water supply, essential for the vines in the desert, which comes from fresh snowmelt off the Andes mountains directly next to the vineyard (literally).

VINEYARDS

The alluvial soil in this area is known for being extremely stony with predominately sand content, which allows the roots of the vines to reach incredibly deep into the ground while offering excellent drainage.

With very large temperature swings between the hot days and cool nights, the vines yield to elegant wines that are noted by the smooth textured red fruit, bright acidity as well rounded tannins.

TECHNICAL DATA

Alcohol %: 13.5

Acidity g/L: 4.42

pH: 3.6

Sugar g/L: 1.99

Estate grown and bottled

100% Sangiovese

Barrel ageing: 5 months in French and American oak barrels

TASTING NOTES

Medium bodied, fruity, lightly oaked and well balanced wine with a long finish. Tastes of plum, baked cherry, toast, and spicy oak.

WINEMAKER

Angel Mendoza (formerly of Trapiche for 20+ years)

RECOGNITIONS

4 ½ STARS:

Restaurant Wine

UPC

8-76336-00003-4



DEEPER ROOTS.