

## MIL PIEDRAS SANGIOVESE 2008



DEEPER ROOTS.



Mil Piedras (one thousand stones) wines are made with 100% estate-grown fruit from the Benvenuto de la Serna winery vineyard in Valle de Uco. These fine wines offer amazing quality at every day prices.

Benvenuto de la Serna is located in premier wine region of Valle de Uco, Mendoza. Their single-estate vineyard is located in Vista Flores, at the foothills of the Andes Mountains at 3400 feet elevation. Their winemaker is renowned enologist Angel Mendoza (of Trapiche for 25 years).

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, the fruit develops ripe, rich flavors, and deep colors, yet maintains a balanced acidity – the prized qualities of Valle de Uco grapes.

### TASTING NOTES

#### Eye

Deep cherry red, with violet overtones.

#### Nose

Ripe red fruits, plum jam and white chocolate.

#### Palate

Dried red cherries with a hint of spicy vanilla and a long, lingering finish.

### APPELLATION



Valle de Uco,  
Mendoza

### VARIETAL

100% Sangiovese

### TOTAL ACIDITY

4.5 g/L

### UPC

8 76336 00003 4

### ALCOHOL

13.5%

### pH

3.6

### SUGAR

2.5 g/L

### WINEMAKER

Angel Mendoza

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