

CHARDONNAY SCIELO|NY



COLOR:

Bright yellow with golden rims.

AROMA:

A lot of granny smith apples, vanilla, and some butter.

TASTE:

Delicate and elegant; its freshness makes this a wine for any occasion.

HARVEST DATES:

October 1st, 2018

GRAPE VARIETY:

100% Chardonnay

TONNAGE:

37.78 tons

YIELD:

4.35 tons / acre

ALCOHOL DEGREE:

12.4 ° ALC.

BARREL AGEING:

2% in second use
French Oak barrels.

VINIFICATION FACTS:

100% Fermented in stainless steel tanks at 55°F; 18% of the blend went through Malolactic fermentation in stainless steel tank, and 2% was aged in French oak barrel for 4 months.

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TINTO

SCIELO|NY

**COLOR:**

Deep ruby red. Bold and awesome.

AROMA:

Raspberries and plums followed by vanilla, chocolate, and spices.

TASTE:

Elegant and soft tannins make this a complex but easy to drink tinto.

HARVEST DATES:

Merlot on October 14th, Cabernet Franc, Cabernet Sauvignon and Petit Verdot on October 26th 2018

GRAPE VARIETY:

43% Merlot, 37% Cabernet Sauvignon, 10% Cabernet Franc and 10% Petit Verdot.

TONNAGE:

26.65 tons

YIELD:

Avg. 3.5 tons / acre

ALCOHOL DEGREE:

12.7 ° ALC.

BARREL AGEING:

6 months in second use French oak barrels.

VINIFICATION FACTS:

All grapes were fermented separately in stainless steel tanks at 75°F; punch downs were done 2 to 3 times per day and left one week on contact with skins once alcoholic fermentation was finished. Malolactic fermentation took place in barrels at 68°F. All four wines were aged in second use oak barrel for 6 months before blending.

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ROSÉ

SCIELO|NY

**COLOR:**

Bright and sexy pale pink.

AROMA:

Red fruit like strawberries, some cherry, and a touch of lychee.

TASTE:

This wine's well-balanced acidity creates a fresh explosive start with a long and elegant finish.

HARVEST DATES:

Merlot on September 29th, Malbec on October 14th, and Cabernet Franc on October 25th, 2018

GRAPE VARIETY:

48% Merlot, 32% Malbec and 20% Cabernet Franc

TONNAGE:

47.36 tons

YIELD:

Avg. 4.00 tons / acre

ALCOHOL DEGREE:

12.7 ° ALC.

BARREL AGEING:

N/A

VINIFICATION FACTS:

100% Fermented in stainless steel tanks at 55°F. Blend took place once alcoholic fermentation was finished.

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