

DON MANUEL VILLAFANE

RESERVA PETIT VERDOT

MENDOZA · ARGENTINA

PETIT VERDOT

TASTING NOTES

Intense ruby red with deep violet hues. Aromas of blackberries, wild plums, blueberries, violets, vanilla, sweet spice and leather. Full-bodied, with rounded tannins, vibrant acidity and a persistent, savory finish.

TECHNICAL DETAILS

VARIETAL

100% Petit Verdot

REGION

Maipú / Luján de Cuyo, Mendoza, Argentina

ELEVATION & SOILS

Approx. 850-950 m; alluvial, stony, well-drained soils

ALCOHOL

14.0% vol.

VINIFICATION & AGING

Hand-harvested in small crates. Temperature-controlled stainless steel fermentation with extended maceration. Aged 12 months in French and American oak barrels. Cellaring potential: 5-8 years.

SERVING & FOOD PAIRINGS

Serve at 16-18°C (61-64°F); decant for 30-45 minutes. Pair with grilled ribeye, roasted lamb, wild game, hearty stews, barbecued meats and aged cheeses.



DON MANUEL VILLAFANE / RESERVA PETIT VERDOT

BODEGA · MENDOZA