

Palo Domingo



Location: North Yacochuya, Cafayate Valley-Valle Rupestre, San Carlos - Salta, Argentina

Altitude: 2,000 – 2,300 m above sea level

Soil: sandy, stony

Irrigation system: dripping (meltwaters)

Training system: espalier

Pruning: bilateral cordon

Crop density: 5,000 vines per hectare

Yield: 50 qq/ha. - Harvest time: early April

Harvest system: hand-harvest, in 20 Kg boxes

Fermentation: in stainless steel tanks, with local yeasts

Maceration: 25 days

Fermentation time: 12 days

Fermentation temperature: 23° to 27°C

Malolactic fermentation: yes

Ageing: 100% of the wine in French oak (first use), 14 months

Production: 3,000 bottles a year

Varietal: it varies year after year, in search of the most perfect expression of the terroir; climate conditions and making process define its style.

