FAMILIA CROTTA
DESDE 1933

Jerez (Sherry)

Crotta

750ml

Variety

100% Pedro Ximenez

Vineyards

Region: Central Valley. Mendoza. Argentina
Soil characteristics: Clay loam
Harvest: Manual. At the beginning of March

Fermentation

Method: Naturally with fermentation, the wine starts to develop a protective film (veil) consisting of different natural yeasts.
These yeasts perform vital functions. Ageing takes place in oak barrels

Tasting Notes

Color: Amber, with golden highlights
Aroma: Exquisite honey and toasted bread aroma
Flavor: Complex, with a soft flavor to wood. It is a classic appetizer

Technical Data

Alcohol: 15.5% volume
Total acidity: 5.28 g/l
Sugar: 1.50 g/l