

GRAFFIGNA[®] CENTENARIO

Elevation Red Blend comes from the highest vineyards of Pedernal Valley in San Juan, Argentina. Located at 4,600 ft. a.s.l., this region is marked by a wide thermal amplitude (up to 68°F) and over 300 days of sunshine per year. The Graffigna Centenario range transmits the true expression of each variety, with deep aromas, flavors and great concentration.

WINE DESCRIPTION

COLOR: Deep purple with strong red hues

AROMA: Intense fruit and spicy notes, with complex oak aromas

PALATE: Full bodied with rich red and black berry fruit flavors complemented by spice, vanilla and dark chocolate notes

SUGGESTED FOOD PAIRING: Grilled red meat, game (wild boar, venison), stews

AGING POTENTIAL: 8 years

SERVICE TEMPERATURE: 61/64 °F

TECHNICAL DESCRIPTION

VARIETAL COMPOSITION: Malbec, Bonarda, Cabernet Sauvignon, Shiraz and Tannat

VINTAGE: 2012

ORIGIN: From the highest peaks of Pedernal Valley (4,600 ft. a.s.l.)

SKIN MACERATION: Yes

ALCOHOLIC FERMENTATION: Yes

MALOLACTIC FERMENTATION: Yes. 100% of the wine

BARREL AGING: 12 months (85% French Oak, 15% American Oak)

ALCOHOL: 14% v/v

RESIDUAL SUGAR: 3,61 g/l

TOTAL ACIDITY: 5,25 g/l

pH: 3,51



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