



Sva OCTAVA alta

*The balance of a silky and crystalline voice
Born of two creators motivated by interlaced passions:
Marcelo Pelleriti, winemaker and musician
Pedro Aznar, musician and sommelier.*

BLEND

Malbec 80%, Cabernet Franc 20%

VINEYARD LOCATION

Tunuyán, Valle de Uco/Uco Valley, Mendoza.

ALTITUDE

1100 meters above sea level. (3,600 ft)

SOIL

Loam soil of alluvial origin - poor and rocky - is ideal for premium wines.

HARVEST

By hand in small plastic 12kg containers.

SELECTION

Double selection table and vibrating belt system.

VINIFICATION

Microvinification system in 225 liter French barrels. Cold maceration at 8° C during 10 to 15 days. Barrel rotation and pigage by hand.

AGING

18 months in French barrels, 6 months bottle aging.

TEMPERATURE

Serve between 14-16° C (57-61°F).

WINEMAKER

Marcelo Pelleriti



HARVEST
2014

93
POINTS



96
POINTS

JAMESSUCKLING.COM

HARVEST
2013

95
POINTS

JAMESSUCKLING.COM

HARVEST
2012

96
POINTS

JAMESSUCKLING.COM

95
POINTS

Decanter
WINE AWARDS

