



## LUX VITIS 2015

Following a winter season with regular rainfall, which contributed to maintaining the significant water reserves accumulated earlier on, the grapevines began sprouting during the first week of April. The growing season continued with a dry and sunny climate which favoured a healthy development of the plants. During the first week of August, two significant rain showers brought much needed respite to the plants and favouring an intense, stress-free and uniform ripening of the grapes.

A wine with a rich, complex and Mediterranean character. On the nose, the spicy, ginger bread notes and ripe black fruit highlights stand out. In the mouth, Lux Vitis shows its character made of compact, precise tannins, a concentrated but not overbearing structure defined by stimulating crispness that is balanced by a sense of sweetness. The finish is persistent and substantial.

### GRAPE VARIETIES

Cabernet Sauvignon and a small amount of Sangiovese

### AVERAGE YIELD PER HECTARE

40 q/ha

### BOTTLES PRODUCED

7.459

### HARVEST

last week in september

### SUGAR AT HARVEST

262 g/l

### TOTAL ACIDITY AT HARVEST

6,7 g/l

### PH AT HARVEST

3,32

### FERMENTATION TANK

cement tanks

### FERMENTATION TEMPERATURE

28-30°C

### FERMENTATION DURATION

10-12 days

### MACERATION ON THE SKINS

20 days

### MALOLACTIC FERMENTATION

in barrique

### TYPE OF CONTAINER USED FOR AGING

100% new wooden barriques

### AGING

24 months

### BOTTLED

February 7, 2018

### TECHNICAL DATA:

#### ALCOHOL

15%

#### TOTAL ACIDITY

5,75 g/l

#### PH

3,40