

SYMMETRIA EJE 21

HARVEST DATE:	Throughout september 2021
AGING:	12 months american + french oak (25% new oak)
BOTTLING DATE :	Mar-23
COMPOSITION:	Zinfandel (60%) + Malbec (20%) + Cabernet Sauvignon (20%)
TANNIN:	Medium supple tannin
TASTING NOTES:	Raspberry cobbler and a touch of cocoa on the nose, on the mouth fresh strawberries and vanilla flower. The palate is wide and creamy, the finish is smooth and refreshing.
ALC:	13.90%
PH:	3.55
ACIDITY:	TA: 6.2 G/L
FERMENTATION:	In open stainless steel tanks
RESIDUAL SUGAR:	<2.0 g/L
VINEYARD NOTES:	Zinfandel comes from a non irrigated vineyard that has been around for more than 60 years! The sandy loam soils have good water retention although we have to be very reactive at the time of picking to avoid fruit dehydration. Malbec and Cabernet Sauvignon are drip irrigated in predominately sandy clay loam which allow us to extend hanging times to obtain depth of character in the fruit.
PRODUCTION NOTES:	Small crates @ harvest to the sorting table. Crushed and destemmed fruit goes to a prefermentative 3-4 day cold soak. Fermentation lasts between 2-3 weeks in Stainless steel TQs. Temperature is kept between 65 - 72 F. Wines are pressed @ dryness.
WINEMAKER NOTES:	Each fruit component is harvested, fermented and aged separately. We carefully design a specific program for each varietal until we blend them in preparation for bottling. We strive to create a wine of balance that's expressive of our Valle.
FOOD PAIRING:	Flavorful mexican food such a carnitas taco, cochinita pibil or mole. It also pairs nicely with chicken BBQ pizza.
PRODUCTION:	600 cs / year
OTHER NOTES:	Eje means axis, which is the base of symmetry. Our Eje, is the first wine we made under the Symmetria label, and the wine we love sharing with our family and friends. Please enjoy and share the love!