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## DON PASCUAL CRIANZA EN ROBLE

In this line, all the experience developed for the vinification of Don Pascual Reserve is complemented with the techniques of barrel aging: the mastery of coalescing with oak, the knowledge of micro-oxygenation through the staves to sustain the wine and therefore increase its aging potential.

## PETIT VERDOT

Petit Verdot, a varietal originally from Bordeaux, was introduced in Uruguay by Establecimiento Juanicó to add volume and enhance the midpalate of high-end blends.

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### Winemaking

In France, the Petit Verdot varietal is found only in the Bordeaux region, meaning it thrives on the influence of the Atlantic Ocean. For this reason, the vineyards dedicated to this wine are located near the sea. Throughout the maturation, the vineyard teams inspect the clusters, remove some leaves, and take samples for berry tasting and analysis of the juice and seeds. When the seeds are well ripened, the grape clusters are pre-selected and harvested manually.

Upon arrival at the winery, the clusters are destemmed, and the grapes are again manually selected before cold macerating in a stainless steel tank for 4 days. Afterwards, fermentation begins at temperatures of 22 - 28°C (71 - 83°F) which is followed by another maceration.

The total duration of maceration is 3 weeks with delestage and daily remontage.

Aged 6 to 9 months in oak barrels at a controlled temperature of 15°C (59°F) to complete the production process.

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### Tasting Notes

Don Pascual Oaked Petit Verdot is a deep red color. The nose is characterized by floral aromas (violet, peony) with notes of black plum, spices and tobacco. The palate is opulent, dense with a considerable body, marked by powerful and round tannins.

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### Service and Consumption

The ideal serving temperature for Don Pascual Oaked Petit Verdot is 18 - 20°C (64 - 68°F). This wine is highly recommended for dishes with intense flavors such as pork tenderloin in a plum sauce.

