

Alessandro Speri  
**PRODIGO**  
 ARGENTINA

<b>Name</b>	Prodigo Klassische Tempranillo	<b>Hoehe</b>	940 / 1.050 mts u.sl.
<b>Jahrgang</b>	2006	<b>Ertrag</b>	9.500 Kg. pro Hectar
<b>Alkohol</b>	13,5%	<b>Weinlese</b>	per Hand
<b>Produktion</b>	8.000 Flaschen	<b>Herstellung</b>	Zwei Wochen Maische-Gaerung
<b>Praesentation</b>	12-er Kisten		Malolaktische Gaerung in
<b>Inhaber</b>	Alessandro Speri		franzoesischem Barrique
<b>Oenologe</b>	Attilio Pagli	<b>Reifung</b>	Vier Monate in
<b>Rebsorte</b>	Tempranillo 100%		franzoesischem Barrique
<b>Weinberg</b>	La Consulta, Mendoza (Argentina).	<b>Flaschen-Reifung</b>	Vier Monate
		<b>Preise</b>	

<b>Name</b>	Prodigo Classic Tempranillo	<b>Vineyard altitud</b>	940 / 1.050 mts u.sl.
<b>Vintage</b>	2006	<b>Yield</b>	9.500 Kgs. /ha
<b>Alcohol</b>	13,5%	<b>Harvest</b>	Hand picked
<b>Production</b>	8.000 bottles	<b>Ferments</b>	Two weeks on skin
<b>Package</b>	12 bottles per box	<b>Aging</b>	Four months in french
<b>Producer</b>	Alessandro Speri		oak barrel
<b>Winemaker</b>	Attilio Pagli	<b>Fining</b>	Four months in bottle
<b>Grapes</b>	Tempranillo 100%	<b>Price</b>	
<b>Origin Area</b>	La Consulta, Mendoza (Argentina).		

**Tasting Note** Wild strawberry, black blue cherry and fig notes on the nose, with a fresh fruit berries complexity. Light and delicate on the palate with soft hints of mineral and smooth leather, good tannins. Well balanced with fine acidity and rich mouth feel. Lovely length."

