



MALBEC 2018

ANALYSIS

Alcohol	13,5%
pH	3,65
Total Acid	5,3 (Tartaric Acid)
Residual Sugar	3,5 g/L

ORIGIN:

Uco Valley - Mendoza.

Harvest Date: 2018

WINEMAKING:

Once the grapes reached the winery, they were destemmed, put into stainless steel tanks and inoculated with selected yeasts. The 8-day alcoholic fermentation took place at temperatures of between 24°C and 26 °C. Daily pump-overs were used to extract colour and tannins, becoming less intense as the fermentation advanced. Once the fermentation had finished, 40% of the wine was aged in contact with French and American oak to provide body and complexity, while the rest of the wine was kept in concrete to retain the fruity component in the final blend.

TASTING NOTES:

Appearance: Ruby with violet hues.

Nose: This wine reveals great aromatic intensity, fruity in character with subtle floral notes that combine harmoniously with the aromas from the wine's contact with oak.

Palate: Elegant, with approachable tannins that provide a delicate and persistent finish.

Pairing suggestion:

This wine is ideal with red meat, pasta dishes and mature cheese.

Serving temperature:

16°C–18°C.