

# MALBEC



## ANALYSIS:

Alcohol: 13,5%  
 pH: 3.7  
 Total Acidity: 4,57 g/l  
 Az Red 2,28

## TASTING NOTES:

**To the sight:** Intense deep red color with black and violet hues.  
**On the nose:** It is complex, plums with aromas of red berries and figs smell appear as secondary aromas.  
**On the palate:** It is fresh, sweet, and creamy with a touch of dry fruit and a long finish. Superb tannins stand out, giving a great velvet body to the wine.

## FOOD PAIRING:

Ideal to serve with soft cheeses, dry fruits-nuts, chocolate mousse, barbecues, and fat fishes.

## ENJOY TO:

18°C

## VINEYARDS:

This Malbec comes from our own vineyard surrounding winery.

## ALTITUDE:

1050m or 3214 ft

## AGE OF VINE:

15 years

## PROCESS:

Hand-Harvested during first week of April, keeping a correct ripeness between tannins and sugar level. Stemming machine is used to obtain whole berries and keep the fruit and avoid oxidation process. The Alcoholic fermentation takes 10 days we carefully keep the temperature is controlled, doing several pump over and destagings according to the daily analysis and tasting of wines. We allow half malolactic fermentation of red wines to enhance this characteristics and complexity of them, but to keep the natural fruits that come to this great varietal. In all the process we look for the great spirit of Malbec.