



RESERVE MALBEC



				— WINE PROF	ILE 潅 —
FLAVOR			TANNIN	·	
LIGHT	MEDIUM	PRONOUNCED	LOW	MEDIUM	HIGH
SWEETNESS			OAK		
DRY	MEDIUM DRY	SWEET	NO OAK	TOAST/VANILLA	CHOCOLATE/COFFEE
ACIDITY			BODY		
LOW	MEDIUM	HIGH	LIGHT	MEDIUM	FULL

– TECHNICAL DATA 👸 -

Vintage: 2018

Varietal: 85% Malbec, 5% Cabernet Sauvignon, 5% Merlot, 5% Syrah

Vineyards: Own Vineyards in Tupungato, Alto Gualtallary. By the foothills of the Andes at 4000 ft. altitude. High altitude grants fresh nights that contributes to preserve fresh fruit flavors and acidity in the grapes. Gravel and sand Soil.

Winemaking: Manual harvest during the third and fourth week of April. Cold maceration at 10°C for 48hs. Fermentation with selected yeast at a temperature between 25°C and 27°C for 10 days and 14 days of additional maceration. 100% malolactic and aged in French oak for 10 months.

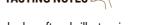
Information:

Alcohol: 14.5%

Residual Sugar: 4,3 g/l

Acidity: 5,7g/l pH: 3,7





Deep Violet color. Ground-mushrooms and berries aromas. Medium body, soft and silky tannins and a flavorful finish.

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Barbecued beef ribs and grilled red meat. Serve at 18°C.