



MENDOZA

VINEYARDS



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MALBEC

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Luján de Cuyo, Medrano, Valle de Uco.

SOIL

Poor clay soils with a The yield per hectare is 12 tons, grown on trellis and drip irrigated. Located at an altitude of 1050 meters above sea level.

CLIMATE

warm days and cool nights, with an average temperature range from 14 °C. The annual rainfall average is 200mm.

WINEMAKING

Harvesting is done in March. Grapes are destemmed with soft grain breakage. A cold maceration to preserve primary aromas is performed. After this the alcoholic fermentation takes place and is stopped leaving 5 g/L of residual sugar. The post-fermentation maceration lasts between 10 and 15 days. Finally the malolactic fermentation begins with the addition of lactic bacteria.

TASTING NOTES

Intense purple red color. Notes of red fruits, sweet aroma, spicy, intense, with hints of herbs and Provençal. In the palate is soft, velvety and fresh. Very good balance.