



COMPOSITION

100% Malbec

VINEYARD

Selected Vineyards in the East Region, Mendoza.
Drip irrigated. Vertical trellis.

SOIL PROFILE

Sandy with loose clay soil.

WINEMAKING PROCESS

Hand harvesting. Destemming.
Cold skin maceration.
Addition of selected yeasts.
Fermentation at 23°-26°C during 15 days.
Subtle contact with oak.
Pneumatic pressing.
Controlled natural malolactic fermentation.
Stabilization. Filtering. Bottling.

TASTING NOTES

Deep red color with aromas of red berries and hints of vanilla, well-balanced, smooth tannins and fresh in the mouth.

FOOD MATCHES

Perfect partner to grilled meats and pasta with red sauce.

DRINKING TEMPERATURE

Best served chilled between 15° and 17° C.

MALBEC 2016

Cepas Privadas