

FINCA

La Escondida



MALBEC 2016

COMPOSITION

100% Malbec.

TERROIR

Vineyards in Cuyo Valleys.
Sandy loam soil and rocky subsoil.

WINEMAKING PROCESS

Hand harvesting.
Destemming and crushing.
Controlled fermentation at 24^o-26^oC during 14 days.
Pneumatic pressing.
Slow malolactic fermentation.
Stabilization.
Filtering.
Bottling

TASTING NOTES

It has as an intense color, with an aroma of red fruits with hints of blackberries. Round, soft, fresh tannins with a note s of cherries.

FOOD PAIRING

This wine is the ideal partner to pasta dishes and Italian cuisine.

DRINKING TEMPERATURE

Best served between 15^oC-17^oC.