



Alcohol
14,7%

Ac. Total
5,7 g/l

Ph
3,33

*Serving
Temp*
15-16°

Malbec

Region

San Rafael, Mendoza.

Vineyard

Malbec (7000 kg/ha, planted in 2007) from San Rafael, Mendoza.

Soil

Silt-sandy soil of alluvial origin, sandy-silt with medium-sized and large stones covered in calcium carbonate throughout the profile. Irrigated by waters of the Diamante River, coming from the Andes Mountains.

Harvest

Handmade in 18kg boxes on March 13, 2023.

Elaboration

Selection of clusters in the winery. 72 hours of pre-fermentation maceration at 5%. Alcoholic fermentation carried out in stainless steel tanks with controlled temperatures between 27 °C and 30 °C. Fermentation spontaneous malolactic. Maturation: 14 months in oak barrels french for 1st and 2nd use of 500 liters capacity.

Production

5500 bottles.

Tasting notes

Intense and bright ruby red color. Aromas of ripe fruits with notes spices such as eucalyptus and licorice, we can also find vanilla and tobacco provided by aging in wood. Good volume in the mouth, balanced, intense with great concentration, sweet flavors, soft tannins and prolonged, long and complex finish.