



MALBEC

COMPOSITION

MALBEC 100%

VINEYARD LOCATION

El Peral, Tupungato, Uco Valley.

ALTITUDE

1100 - 1300 meters above sea level.

WINEMAKING

Harvest: handpicking during the second half of March in 500 kg bins.

Reception: destemming.

Maceration: cold maceration for 48 hours at 10 °C.

Fermentation: fermentation on selected yeast for 10 days at controlled temperature (25 - 27 °C) with daily pumping. Part of the wine (50%) was stored in American oak barrels for 4 months.

Coupage. Filtering. Cold bottling.

Ageing: in bottles for at least 9 months.

TASTING NOTES

Appearance: brilliant with deep purple red colors.

Nose: intense nose revealing ripe red and black berries among fresh notes typical of a Malbec grown at high altitudes.

Mouth: sweet elegant entrance, with good balance and soft structure, allowing a pleasant finish.

SERVING TEMPERATURE

Serve at 16 - 18 °C.

WINE ANALYSIS

Alcohol: 12.70 % v/v

Sugar: 4 g/l

Total acidity: 5.80 g/l

BODEGA
ESTANCIA
MENDOZA