



Foto de la Sociedad Fotográfica
Argentina de Aficionados, ca. 1895



Malbec

VINEYARD NOTES

The grapes were selected from old low yielding vineyards on glacial or alluvial soils with an altitude of above 1000m. All the vineyards were single trellised and have at least 30 years of age.

WINEMAKING NOTES

The grapes were cool macerated in order to retain fruit characters and colour. They were then fermented for two weeks and then the wine was left on skins for another two weeks.

DESCRIPTION

Dense flavors of dark plum and chocolate, layered with toasted oak and a velvety finish that lingers and lingers.

FOOD STYLE

Pairs well with grilled meats, medium to strong cheese or simply its own.

GRAPE VARIETY

100% MALBEC

OAK MATURATION

6 MONTHS IN OAK

CELLARING POTENTIAL

ENJOY NOW

ALCOHOL

13.5 %

ACIDITY

5.44 G/L

PH

3.7

RESIDUAL SUGAR

4 G/L