



AVATAR ULTRA

MALBEC

- VARIETAL:** 100% Malbec
- REGION:** Maipú y Lujan de Cuyo, Mendoza.
- ORIGIN:** Argentina.
- ALTITUDE:** 900 m.s.n.m
- HARVEST:** Manual in individual plastic boxes, with subsequent bunch selection.
- WINEMAKING:** Grinding, destemming and pre-fermentation maceration at 11°C for 12 hours.
- FERMENTATION:** Alcoholic in vessels. Three weeks of maceration in contact with pomace. Malolactic fermentation in contact with fine lees.
- AGING:** In vessels. Passage through French oak for 6 months.
- WINEMAKER:** Julia Halupczok
- WINE PROFILE:** At the foot of the Andes Mountains, along the Mendoza River, the vineyards are nourished by the perfect climate while producing an elegant Malbec that is presented with a smooth and structured flavor at the same time. Notes of blackberries and black fruits can be appreciated.

13.9%

ALCOHOL

2.06

SUGAR

5.62

TOTAL ACIDITY

3.6

PH