



ESTATE

MALBEC

VARIETAL:	100% Malbec.
REGION:	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