



BLEND de Parcelas MALBEC RED WINE

Vintage: 2019 Vineyard Location: Vista Flores, Uco Valley, Mendoza Altitudde 1100 m.a.s.l (3600 ft)

HARVEST

Manual harvest into 12kg boxes, in stages within the same section. Harvest is always done during the first hours of the morning to ensure that the grapes arrive at low temperatures to the winery. The clusters that do not complete the health and quality requirements are discarded in the vineyard.

VINIFICATION

Traditional elaboration method in concrete tanks. Prefermentation tanks at 10 ° C for 48 hours. Fermentation at 25 ° C, using moderate methods of extraction, achieving a fresh and fruity wine of medium structure. 100% malolactic fermentation.

"Red color with violet hints. Fruit forward style with aromas of blackberries, and red fruits, well-balanced wine, with soft, silky tannins and a pleasant aftertaste".



Alcohol: 13.0 / Acidity: 5.5 / Ph: 3.6 / RS: 2.1