

- ·Vintage: 2009
- •Grape Variety: 100% Malbec
- •Vineyard Region: Maipú Luján de Cuyo, Mendoza
- •Vineyard Details: Alluvial soil with drip irrigation.
- •Climate: Warm and continental with great sun exposure, allowing for ideal maturation of berries.
- •Harvest Details: Hand-picked starting the last week of March.
- •Vinification: Destemming and crushing of grapes. Fermentation for 8 days in stainless steel tanks at 26°C. Ageing: 6 months in stainless steel tanks.

## **Tasting Notes**

- . Colour: Vibrant red with violet tones
- •Aroma: Delicate and harmonious mixture of berries, plum marmalade and cherries.
- •Palate: Intense-bodied wine with sweet and round tannins. Persistent finish

## Analysis

- •Alcohol Content: 14% Vol. (20° C)
- •Total Acidity: 5.62 g/l tartaric acid
- •Residual Sugar: 3.8 g/l
- •Drink between 12-14°C / Cellar up to 2 years

Enjoy with well-seasoned beef stew