

# GRAN LOMO

FOOD & WINE



**Vintage:** 2015

**Grape variety:** Malbec (Maipú).

**Maipú vineyard details:** alluvial soil, drip irrigation.

**Altitude:** 870 masl.

**Vine cultivation:** vertical shoot position trellising system.

**Climate:** Dry and continental with great sun exposure allowing perfect ripening.

**Harvest details:** picked from March 20th.

**Yield:** 21,000 kg/Ha.

**Vinification:** grapes were destemmed and crushed. 50% termoflash and 50% traditional vinification: maceration during 15 hours at 15°C before fermentation. 8 days of fermentation in stainless steel tanks at 24 - 26°C.

**Pre-bottling operations:** Filtration with 0,65 µm absolute membrane.

**Colour:** Fruity Malbec, with violet tones.

**Aromas:** delicate aromas of berries with plums.

**Palate:** Round tannins and velvety body.

**Alcohol content:** 13% Vol (20° C)

**Total Acidity:** 5.20 g/l tartaric acid

**Residual Sugar:** 6 g/l

**Serving Temperature:** 16-18°C

**Pair with grilled seasoned beef.**