

VINEYARD'S EXPRESSIONS MALBEC



Winemaker: Fernando Piottante

Grape variety: 100% Malbec

Region of Origin: Maipú – Tupungato - Barrancas, Mendoza.

Vineyard details: sandy soil, drip / flat irrigation.

Climate: Warm with cool nights, good sun exposure allowing perfect ripening.

Vine cultivation: 65% vertical shoot position trellising / 35% pergola.

Harvest details: hand picked from March 10th. Yield: 16,000 kg/ Ha.

Vinification: grapes were destemmed and crushed. Cold maceration before fermentation 30% thermoflash vinification. 70% traditional vinification, 8 days in stainless steel tanks at 26°C. Natural malolactic fermentation.

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

Colour: vibrant red with violet tones.

Aromas: delicate and balanced blend of forest fruit, marmalades of plumb and cherry.

Palate: medium body displaying round tannins

Alcohol content: 13,3 % Vol. (20° C)

Total Acidity: 5,5 g/l tartaric acid

Residual Sugar: 4 g/l

Serving Temperature 16-18°C / Cellar up to 2 years

Enjoy it with *Prosciutto and gruyere salad with aceto and olive oil dressing*

