

# MALBEC

MENDOZA | ARGENTINA

## VINEYARD:

The soils of Lujan de Cuyo are composed predominantly of loose sand over clay and rock which provide excellent free-draining qualities allowing our vines to be stressed. With natural irrigation from the pure water source of the snow melt of the Andes Mountains, our vines produce premium red wines with rich color, full body and true varietal character.

## WINEMAKING:

Cold maceration for 48 hours at 46°F then fermentation with selected yeasts between 73°F to 80°F in stainless steel for 8 days. Wine is then aged 4 months in stainless steel, plus 2 months in French and American Oak barrels.

## TASTING NOTES:

This handcrafted Malbec is a burst of dark cherry and blackberry with a rich, plush finish.

## ANALYTICAL DATA:

Varietal: 100% Malbec

Alcohol: 13.50%

Vintage: 2017

Residual Sugars: 2.0 g/L

Harvest: By Hand

Total Acidity: 5.40 g/L

Age of the Vines: 17 years

pH: 3.75

