



CLASICO MALBEC

Vineyards

Famatina Valley – La Rioja, Cuyo Region

Altitude: 1080 mts ASL.

Technical Information

Varietal Percentage:	Malbec 100%
Alcohol:	13,5% by vol.
Acidity:	5,20g/l
Residual Sugar:	2,3 g/l
PH:	3,65
Dry Extract:	33,22 g/l

Production

Fermentation: 6 to 7 days at 25°C in temperature controlled stainless steel tanks with oak inner staves.

Maceration Period: 3 days in contact with its solid parts.

Malolactic Fermentation: The wine is pumped to larger vats and kept at 18°C for malolactic fermentation to occur. Finally the wine is clarified, cold stabilized, filtered and bottled.

Oak Treatment: Inner staves used during fermentation, covering 20% of the surface area.

Wine Description

Deep red color. Aromas full of fruit with hints of violets mingle with flavors of ripened plum and cherries accompanying this wine's characteristically smooth and sweet tannins. This unique and delightful Malbec is well-balanced across the palate with a long and persistent finish.
