



RESERVA MALBEC

Vineyards

Famatina Valley – La Rioja, Cuyo Region
Altitude: 1080 mts ASL.

Technical Information

Varietal Percentage:	100%
Alcohol:	14,0 % by vol.
Acidity:	5,20 g/l
Residual Sugar:	2,70 g/l
PH:	3,65
Dry Extract:	36,80 g/l

Production

Fermentation: Produced from carefully selected hand-picked grapes. After de-stemming and crushing, fermentation begins in a traditional manner with periodical pump-overs to ensure maximum extraction. Temperature is controlled at 24°C to guarantee the wine's fruity character.

Aging: 30% of the wine is aged in French and American oak barrels and 70% in stainless steel tanks for 6 months which are then blended achieving great balance between the oak and the fruit.

Wine Description

Brilliant intense red color with violet highlights. Aromas full of red fruits with hints of smoke reflect its aging with oak. Complex on the palate, well structured and full bodied with a lengthy finish. Its rounded tannins show their presence and give it a unique character.
