

The brand Familia Barberis is composed by varieties produced with selected grapes from the best vineyards, achieving wines with a great personality and structure.



| | Malbec | Cabernet Sauvignon |
|---------------------------|---|---|
| Variety: | 100 % malbec | 100% cabernet sauvignon |
| Location of the vineyard: | Luján de Cuyo, Mendoza | Luján de Cuyo, Mendoza |
| Harvest year: | 2004 | 2005 |
| Harvest method: | Manual in boxes of 20 kgs | Manual in boxes of 20 kgs |
| Manufacture: | Traditional with controled temperature. | Traditional with controled temperature. |
| Fermentation: | 12 days | 11 days |
| Maceration: | 25 days | 24 days |
| Breeding in barrels: | 30% 9 months | 30% 9 months |
| Alcohol: | 13.10% | 13.20% |
| Acidity: | 5.1 | 5.4 |
| pH: | 3.8 | 3,8 |
| Sugar: | < 2 | < 2 |
| Wine tasting notes: | At sight it has a redish violet color. In the nose ripen red fruits with spicy notes are present as well as vanilla and chocolate aromas. In the mouth it is a balanced wine with a lingering finish and ripen tannins. | At sight it has a deep red rubi color. In the nose the aromas of spices, ripen red fruits and vanilla and chocolate notes are present. In the mouth it is a balanced wine with a great structure and a lingering finish with ripen tannins. |