



Tasting Notes

A deep, intense red wine, with slight nuances of ruby. The aroma is reminiscent of violets, and black fruits such as cherries and plums. There are also notes of chocolate, vanilla and roasted walnuts. In the mouth it is young, juicy and prolonged with notes of cloves and aromatic tea. The black fruit gives great persistence. It is a cheerful, elegant wine, charming and pleasant. It combines very well with white meat, stews, strong cheeses, pastas and fresh fruit.

Vineyards

The Malbec fruit comes from the old vineyard planted in the Maipo Valley in 1935, very close to the city of Santiago. The soils are predominantly alluvial in origin. A wide range of strategies and techniques are used to manage the canopy, positioning the stems vertically, all pointing towards the sun, in order to maximize the amount of sunlight in the area where the fruit is ripening. Irrigation is used sparingly to maintain the balanced growth of the vine and achieve a constant ripening rhythm.

Vinification

The grapes are harvested manually to ensure that they reach the winery in good condition. The fruit is stemmed and crushed in such a way that a large proportion of the grapes are whole when they reach the fermentation tank. They are left to macerate for one day before being inoculated with yeast. A first vigorous extraction is followed by a gentler system of pump-overs as the fermentation process advances. The Malbec remains in contact with its marc for an average of one month, depending on the ripeness and healthiness of the fruit. At this stage malolactic fermentation begins. Pressing takes place and the wine is transferred for ageing to French oak casks for approximately 16 months before being bottled without filtering.

Analysis

Alcohol:	13.5%
pH:	3.53
Total Acidity:	3.48 g/lt.
Residual Sugar:	1.91 g/lt.