



MONTEMARIA - MALBEC



Description

GRAPE VARIETIES: 100% Malbec.

VINTAGE: 2010

VINEYARD: La Niña, lot 2F.

ORIGIN: Rodríguez Peña, Junín, Mendoza.

ALTITUDE: 630 metres above sea level.

PRODUCTION PER HECTARE: 75 Hl/ha

Analytical Information

ALCOHOL: 14% Vol

TOTAL ACIDITY: 5,4 g/l (Tartaric), 3,6 g/l (Sulphuric).

SUGAR: 2,0 g/l.

PH: 3,60

Elaboration

HARVEST: By hand, in cases of 15 kg during the month of March.

BUNCH SORTING: Yes, with conveyor belt.

DESTEMMING: Yes.

VINIFICATION: Traditional, cold pre-fermentation during 4 days, spontaneous alcoholic fermentation at controlled temperature between 26 and 28° C.

TOTAL MACERATION TIME: 28 days.

MALOLACTIC FERMENTATION: 100%

AGEING IN OAK BARRELS: 20% of the wine was aged in French oak barrels during 9 months.

Tasting Notes:

To the eye it presents intense and bright violet shades. Its aroma is elegant with a perfect conjunction of black fruits and spices. The soft touch of French oak barrels extols this Malbec. Well balanced, complete and with sweet tannins.

TEMPERATURE OF SERVICE: 16 to 18°C.

