







GRAN TERROIR MALBEC 2016

Variety: 100% Malbec.

VINEYARD:

A 15-year-old tall espalier vineyard located in Gualtallary, Tupungato, 1,350 metres above sea-level. In this place there are temperature variations in the range of 15 to 18° C between day and night.

HARVESTING:

Carried out manually using 16 Kg. crates.

PREPARATION:

Part It is made in cement and part in stainless steel. Maceration with the skins is done for 42 days. Once fermented, undergoes ageing for 13 months in French oak barrels, used for the 3rd or 4th time.

TASTING NOTES:

Colour: deep red with violety tones.

Aroma: great aromatic intensity and complexity, with plenty of mineral quality, oregano, flowers and an excellently balanced contribution of lactic aromas provided by the wood.

Flavour: enters broadly but with good acidity that makes it very fresh and lively, with textured tannins. It is a wine with a lot of nerve and a long, sweet finish.

Analysis:

Alcohol: 14% Residual Sugar: 2.10 g/L. Total Acidity: 5.39



