



## RESERVA MALBEC

### VINEYARDS

LOCATION: Agrelo, Luján de Cuyo.

YEAR OF PLANTATION: 2000.

TRAINING SYSTEM: Vertical shoot positioning.

SOIL TYPE: Clay, limestone and rocks in the subsoil.

ALTITUDE: 1.000 meters above sea level.

GRAPE YIELD: 8.000 kg / ha.

HARVEST: Manual.

### WINEMAKING

COMPOSITION: 100% Malbec.

WINEMAKING: Manual selection of grapes on conveyor belt. Some grape bunches are de-stemmed and others are crushed. Maceration for 15 days without the use of enzymes. Addition of specially selected yeast to ferment at a temperature of between 25 to 30°C. Running off the wine (racking the wine) by gravity. 12 months of ageing in 300 lts French oak barrels (during this process, batonages are made periodically). Blend of coopers and bottling.

PRODUCTION: 12.000 bottles / year.

WINEMAKER: Juan Ubaldini

### TASTING NOTES

Red ruby color wine with purple hues. Fruity aromas such as blueberry and plums, which result in a rich and harmonic bouquet. In mouth, it presents a velvety entry, a fresh and yet well-structured aftertaste due to its sweet tannins and good acidity.

BEST SERVED: Between 15°C y 16°C.