



YOUNG 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. 5 days of cold maceration of must and skins in stainless steel tanks. Fermentation with indigenous yeasts. Running off the wine (racking the wine) by gravity. 6 months of ageing in stainless steel tanks. Filtering and bottling.
PRODUCTION: 15.000 bottles / year.
WINEMAKER: Juan Ubaldini.

TASTING NOTES

Ruby-red color wine with violet highlights and fruit-bearing aromas of cranberry and plum. It is well-rounded and bold wine, yet fresh and opulent thanks to its sweet tanins and good acidity.
BEST SERVED: Between 15°C y 16°C.