



GRAN 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: 4.000 kg / ha.

HARVEST: Manual.

WINEMAKING

COMPOSITION: 100% Malbec.

WINEMAKING: Manual selection of grape bunches in conveyor belt. Bunches are destemmed. Maceration for 15 days without the use of pectolitic enzymes. Fermentation begins by the addition of specially selected yeast at a temperature of between 25 and 30°C. 100% of the wine is aged in French oak barrels (different coopers used) for 20 months. Malolactic Fermentation. Blend and bottling.

PRODUCTION: 5.000 bottles / year.

WINEMAKER: Juan Ubaldini.

TASTING NOTES

Red wine with a deep red ruby color and violet highlights. Presents fruityaromas such as red fruit and ripe cherries. Very elegant, smooth and fresh inmouth, also shows a long persistence.

BEST SERVED: Between 15°C y 16°C.