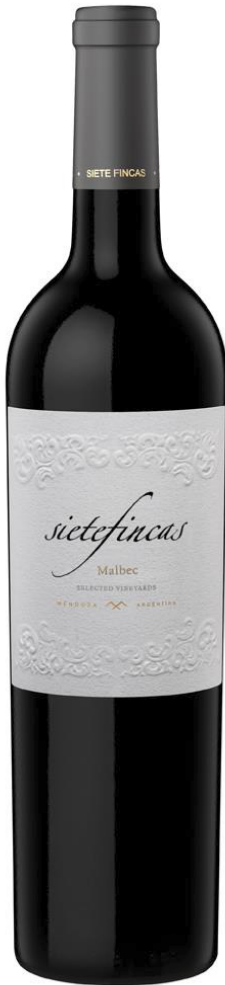




“Siete Fincas” | MALBEC



VARIETY 100% Malbec

VINEYARDS Uco Valley, Tupungato, (600/700 mts); Mendoza

SOIL Sandy loam, Rocky with good drainage

VINEYARDS 18 years, Trellis Ander, 80-100 qq/ha

PICKING Hand Picked and carried in bins of 400 kg

VINIFICATION Classic in stainless steel tanks, followed by fermentation consisting of 3 days soaking in cool and 21 days at 24°-26° C

AGING 50% of the wine during 6 months in french oak, and 6 mo. In bottle.

ALCOHOL 14,5 % v/v

REMAINING SUGAR 1,91 grs/l

TOTAL ACIDITY 5,28 grs/l

PH 3,7

PRODUCTION 40.000 bottles

TASTING NOTES

SIGHT

Intense purplish red.

AROMA

This Malbec presents deep aromatic notes of juicy plum, fresh violets and roses, and a hint of cedar.

MOUTH

Medium bodied and round in texture, ripe summer berries lead to soft tannins on a persistent finish.

FOOD PAIRINGS An ideal match for barbecued meats, semi soft cheeses, or a traditional antipasto.

TEMPERATURE SERVICE 18°C