



MI TERRUÑO

BODEGA & VIÑEDOS

Mendoza, Argentina.

Uvas - Malbec

Composition of the varietal: 100% Malbec

Vineyard details:

- Region of Origin: Maipú, Mendoza, alluvial soils, with flat irrigation.
- Climate: dry and continental with great solar exposure allowing perfect maturation.
- Cultivation: vertical thrown position on trellises.
- Harvest: Picked by hand usually on the last week of March
- Yield: 12,000 kg / Ha.

Vinification:

- Flaking and crushing of the grapes.
- Maceration before fermentation.
- 10 Days of fermentation in stainless steel tanks at 25-29°C.
- Natural malolactic fermentation.

Aging/Bottling:

- 20% American oak barrels for two months.
- Filtering with diatoms and membranes.

Analysis:

- Alcohol content: 13.7% Vol (20° C)
- Total acidity: 4.90 g / l tartaric acid. Residual sugar: 2.2 g / l

Descriptive:

- Color: vibrant red with violet tones.
- Aromas: Fine blend of red fruits and fresh herbs.
- Palate: well balanced with silky tannins.
- Ideal serving temperature: 16-18°C
- Foods: Enjoy it with stew or spicy red meats.

