

TASTING SHEET
FINCAS
MALBEC

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VARIETY	Malbec 100%.
VINTAGE	2012
VINEYARDS	Los Arboles, Tunuyan, Uco valley.
SOIL	Clay soils, settled on boulders.
PROCESS	Hand harvesting in 20 kg plastic cases. Bunch selection. Destemming. Berry selection. Fermentation and maceration in small concrete vats, during a minimum of 25 days at 23-25°C. Pneumatic pressing. Natural malolactic fermentation. Aged for 15 months in new French and American oak barrels. Filtering. Bottling.
MAIN CHARACTERISTICS	Alcohol: 14.5% Total acidity: 5.80 g/l pH: 3.65 Sugar: 3.15 g/l
PRESENTATION	750 ml
TASTING NOTES	This Malbec offers up aromas of fresh red fruits and violets with mineral notes. Intense cherry aromas with black pepper notes. Round with a long and elegant finish.
FOOD PAIRINGS	Ideal to combine with grilled red meats, stews and cheeses.
DRINKING TEMPERATURE	16°-18° C