



AGRACIADO MALBEC

Características

Vintage: 2008

Varietal composition: 100% Malbec

Vineyard location: Cordon del Plata, Tupungato (Uco Valley) - Mendoza

Vineyard altitude: 1000 m.a.s.l.

Soil: Alluvial, sandy.

Climatic conditions: Continental, dry. With a rainfall average of less than 200mm per year. Wide temperature amplitude between day and night.

Plants per hectare: 6500

Yield: 10.000 / 12.000 kg per hectare.

Harvest: Manual, in plastic boxes of 16 kg.

Elaboration: Selection of clusters in vibrating belt. Destemming and crushing of grains. Alcoholic fermentation with adding of selected yeast for a period of 16 – 18 days with controlled temperature of 24 y 28° C in cement vats of 40.000 lts. Natural malolactic fermentation.

Alcohol: 13,2% v/v.

Acidity: 5,1 g/l.

Residual sugar: 5,00 g/l

Tasting notes: Attractive red color with ruby hints. Full of ripe fruit aromas. Medium volume in the mouth, well balanced and easy to drink.

Serving temperature: 16 to 18° C

Food pairing: red and white meat, hunting and chesses.

Drink within: 1 year.

Production: 50.000 bottles.

