



AGRACIADO MALBEC - MERLOT

Characteristics

Agraciado Malbec – Merlot 2008

Vintage: 2008

Varietal composition: 50 % Malbec –50 % Merlot

Vineyard location: Cordón 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: 13,1% v/v.

Acidity: 5,1 g/l.

Residual sugar: 5,00 g/l.

Tasting notes: Attractive red color with violet hints. It displays lots of ripe fruit aromas and herbal notes from the Merlot. 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 cheeses.

Drink within: 1 year.

Production: 50.000 bottles.



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