



SPOSATO

FAMILY VINEYARDS

Premium Reserve

MALBEC 2017

Variety

100% Malbec.

Vineyard location

Agrelo, Luján de Cuyo, Mendoza.

Vinification

Harvest in optimum maturity. Micro vinification in a stainless steel tank at a controlled temperature. Cold pre-fermentation maceration for 5 days and post-fermentation maceration of balanced extraction. Malolactic fermentation.

Aging

18 months in French and American oak barrels, with a preponderance of the second.

Tasting notes

Intense ruby red color with violet hues. Aromas: Ripe red and black fruits such as plum, raspberry, blackberry, violet and notes of chocolate and dulce de leche.

Mouth: powerful, voluminous entrance; with strong and velvety tannins. Very persistent and delicate finish.

Alcohol	14.65 %
Acidity	5.20 g/l
Residual sugar	2.80 g/l

