



# **MALBEC 2018**

## Variety

100% Malbec.

## Vineyard location

Agrelo, Luján de Cuyo, Mendoza.

#### Vinification

Alcoholic fermentation in stainless steel tanks with a total maceration of 20 to 25 days. 100% malolactic fermentation.

### Aging

This wine is aging 12-14 months in French and American oak barrels.

### Tasting notes

Intense violet red color. Red and black fruit aromas stand out. The oak provides vanilla and roasted coffee in balance with the fruit.

Alcohol	15.4 %
Acidity	6.30 g/l
Residual Sugar	1.80 g/l

