



Varietal Composition: Malbec.

Grapes: From Uco Valley (1.100 m.a.s.l. – poor soils) and Luján de Cuyo (980 m.a.s.l. – intermediate soils).

Vineyards: More than 50 years old, with yields of less than 10 Tn per Ha.

Harvest: By hand in plastic bins.

Selection: Manual cluster selection.

Maceration: 3 days at 8°C.

Alcoholic Fermentation: With native yeasts during 7 days in stainless steel tanks at temperatures between 24 and 27°C.

Malolactic Fermentation: In stainless steel tanks.

Ageing: 30% of this wine was aged in second use French oak barrels for 6 months and the rest in stainless steel tanks.

Analytic Data:

Alcohol: 13,5%

PH: 3.7.

Total Acidity: 5.58 g/l.

TASTING NOTES: Punto Final shows deep violet colors with red hues. Strong floral tones of violet and rose combined with red fruits such as blackcurrant and raspberry. Subtle notes of vanilla from the passing contact with oak. In the palate, the wine is smooth and silky with round tannins and a long and persistent finish.

FOOD PAIRING: Pair with all types of meat and light pasta.

Maturity: Up to 5 years.