



**Varietal Composition:** Malbec.

**Grapes:** From Luján de Cuyo - 980 mts a.s.l., intermediate soils.

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

**Harvest:** First days of March, by hand in plastic bins.

**Selection:** Manual cluster selection.

**Maceration:** For 24 hours.

**Alcoholic Fermentation:** With native yeasts during 15 days in stainless steel tanks at a controlled temperature of 15 celsius.

**Malolactic Fermentation:** No.

**Estate Grown and Bottled.**

**Analytic Data:**

**Alcohol:** 13%.

**PH:** 3.25.

**Total Acidity:** 6.15 g/l.

**Tasting Notes:**

**Color:** Bright red.

**Nose:** Fresh fruit like strawberries, blackberry and cherries.

**Taste:** Strawberries, cherries and blackberry, fresh acidity and a long finish.