



Varietal Composition: Malbec.

Grapes: From Altamira (1.100 m.a.s.l. – calcareous soils), Vistaflora (1.200 m.a.s.l. – calcareous soils) and Perdriel - Luján de Cuyo (980 m.a.s.l. – intermediate soils).

Vineyards: More than 50 years old, with yields of less than 8 Tn per Ha.

Harvest: By hand in plastic boxes of 17 Kgs.

Selection: Double manual selection of clusters and berries.

Maceration: For 12 days at 8°C.

Alcoholic Fermentation: With native yeasts during 17 days in stainless steel tanks at temperatures between 27 and 29°C.

Malolactic Fermentation: In French oak barrels.

Ageing: In French oak barrels for 10 months (40% new barrels).

Analytic Data:

Alcohol: 14,5%.

PH: 3.60.

Total Acidity: 5,50 g/l.

TASTING NOTES: Punto Final malbec reserva has a deep bright red color. Aromas of wild berries such as raspberry, strawberry and blueberry mingle with earthy and spicy notes. In the mouth, the wine is juicy and fruity, with round tannins, balanced acidity and a long finish.

FOOD PAIRING: Great with beef, pork, barbecued fish, mushroom risotto and filled pasta.
Maturity: 10 years.