

BLACK MALBEC



Variety:	Malbec 100%.
Vineyards:	Selected Vineyards in the Uco Valley, Mendoza.
Process:	Hand harvesting – Bunch selection Destemming – Berry selection – Fermentation with wild yeasts and maceration in small concrete vats during a minimum of 15 days at 25° c – 27° c – Pneumatic pressing Natural malolactic fermentation – Ageing sur lies in concrete vats during 8 months – Stabilization – Filtration – Bottling.
Main Characteristics:	Alcohol: 14% Vol./Alc. Sugar: 3.2 g/l. pH: 3.65 Total Acidity: 5.66 g/l.
Tasting Notes:	The Deep, rich black color invites you to discover the mystery of this wine, wich displays intense aromas of black cherries, black plums and blackberries with a subtle spicy touch.
Food Pairing:	The ideal wine for well -seasoned stews, spicy meats, hard and semi- hard cheeses (Edam, Gruyere Cheddar)
Drinking Temperature:	16°C – 18° C.