

TRIBU



100% MALBEC / VINTAGE 2019

ORIGIN

Maipú – Tupungato - Rivadavia, Mendoza

VINEYARD

Sandy soil, drip / flat irrigation.

Climate: Warm with cool nights, good sun exposure allowing perfect ripening

Vine cultivation: 65% vertical shoot position trellising / 35% pergola

Harvest: Hand picked from March 10th. Yield: 16,000 kg/ha

VINIFICATION

Grapes were destemmed and crushed. Cold maceration before fermentation 30% thermoflash vinification. 70% traditional vinification, 8 days in stainless steel tanks at 26°C. Natural malolactic fermentation. 50% aging with American Oak for 2 months.

Pre-bottling operations: Filtration with 0,65 µm absolute membranes

TASTING NOTES

Vibrant red with violet tones

Delicate and balanced blend of forest fruit, marmalades of plumb and cherry

Medium body displaying round tannins

ANALYSIS

Alcohol content: 12,5% Vol. (20° C)

Total Acidity: 5,5 g/l tartaric acid

Residual Sugar: 4 g/l

Serving Temperature 16-18°C / Cellar up to 2 years

Enjoy it with Prosciutto and gruyere salad with aceto and olive oil dressing.

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