

TRIBU



100% MALBEC / VINTAGE 2021

ORIGIN

Maipú – Tupungato - Rivadavia, Mendoza

VINEYARD

Sandy soil, drip / flat irrigation.

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

Vine cultivation: 70% vertical shoot position trellising / 30% pergola

Harvest: Hand picked from March 15th. Yield: 14,000 kg/ha

VINIFICATION

Grapes were destemmed and crushed. Cold maceration before fermentation 40% thermoflash vinification. 60% traditional vinification, 8 days in stainless steel tanks at 26°C. Natural malolactic fermentation.

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

TASTING NOTES

Red and violet tones.

Balanced blend of red fruit, roses and plum marmalade.

Medium body displaying round tannins. Fresh finish.

ANALYSIS

Alcohol content: 12% Vol. (20° C)

Total Acidity: 5,5 g/l tartaric acid

Residual Sugar: 4,5 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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