



Varietal composition: Malbec, Tannat, Cabernet-Sauvignon

Alcohol volume: 14,76 %

Total acidity: 5,99 g/l

Volatile acidity: 0,72 g/l

Sugar content: 3,72 g/l

Extract: 35,9 g/l

Vineyard yield: average 6 tons per hectare

Vineyard conduction system: espalier

Irrigation system: drip irrigation

Harvest: grapes were hand harvested in small bins of 20 kgs. Harvested on March April

Limited production: 10.000 bottles

Vineyard location: Cafayate, Alto Valle Calchaquí, Salta, Far NW Argentina, Own 40 years old vineyards at 5900 feet above sea level

Wine making process: prior crushing, grapes were hand sorted. Fermentation was slow, at low controlled temperature (15°C) produced by selected yeasts. The 100% of the wine underwent malolactic fermentation in French oak barrels, and it was aged for 11 months in first usage French (60%) and American (40%) oak barrels

Tasting notes: a fancy, elegant but powerful wine, revealing ripe red and black fruits. Pure silk and velvet, it invades the palate, leaving a wide and long lasting aftertaste. Barrel aging enhances its elegance without taking over fruitiness. A wine that will surprise your senses

Service temperature: 14°C to 16°C