



PIETRO MARINI MALBEC TARDÍO



Varietal composition: 100 % Malbec

Alcohol volume: 18,79 %

Total acidity: 6,67 g/l

Volatile acidity: 0,67 g/l

Sugar content: 56,37 g/l

Extract: 94,90 g/l

Vineyard yield: 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

Vineyard location: Cafayate, Alto Valle Calchaquí, Salta, Far NW Argentina, Own 15 years old vineyards at 5900 feet above sea level

Wine making process: prior crushing, grapes were hand sorted. Slow alcoholic fermentation. Fermentation at low controlled temperature (20°C) produced by selected yeasts. Extended Maceration (25 to 30 days) and 100% of the juice went through malolactic fermentation in stainless steel tank

Tasting notes: intense ruby red color with a bright, lively purplish halo. In the nose, we find fragrances of red fruits such as plums and raisins, something spicy typical of the Malbec in the valley and touches of vanilla, tobacco and honey produced by their passage through oak barrels. In the mouth, it is of sweet input, good balance of acidity, unctuous and friendly. Ripe tannins with a good final persistence. It invites you to keep drinking it. Good balance of sweetness without being overly sweet

Service temperature: 14°C to 16° C

BODEGA
EL TRANSITO

CAFAYATE - SALTA - ARGENTINA

Belgrano 102 CP 4427 - www.bodegaeltransito.com

