


ABSIDE

BLEND SELECTION



MENDOZA - ARGENTINA

Malbec - Malbec 2016

 THIS WINE OFFERS AROMATIC COMPLEXITY, RANGING FROM JAMS TO FLORAL NOTES. IN THE MOUTH YOU WILL FIND GOOD STRUCTURE AND THE CONTRIBUTION OF AMERICAN OAK.

WINEMAKER CLAUDIO ADARO.

 Grape Variety: 100% Malbec.


 Vineyard Details:
70% Lujan de Cuyo at 3020 Ft. 28 years old. It has Clay-Loam soil.
30% Valle de Uco over 3700 Ft. 50 years old. It has stony & calcareous soil, with deep drained.

 Harvest Details: Manual harvest in 14 kg boxes, at the end of March.
Yield: 7700 kg / ha.

 Tank: Concrete pool with 5% of saignée.
Maceration: Pre-fermentation cold 3 days.
Post-fermentation 8 days.
Alcoholic Fermentation: 9 days.
Malolactic Fermentation: Yes.

 Barrel Ageing: 12 months in American oak.

 Bottle Ageing: 18 months.
Annual Production: 8500 bottles.
Cellaring: Up to 8 years.

 Alcohol: 14,3%.
Total Acidity: 5,58 g/L.
Volatile Acidity: 0,75 g/L.
Residual Sugar: 1,96 gr/lts.

 Tasting Notes: Dark red colors, the ripe plum & violets are highlighted combined with barrel toasted. Smooth on the palate with firm and persistent tannins. It is an unctuous medium-bodied wine.



TEMPLUM

PENITENTE

ALDEBARAN

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