

ABSIDE

Malbec Reserva 2018



THIS WINE HAS A NATURAL FRUIT NOSE AND A ROUNDED MOUTHFEEL. A MIDDLE COMPLEXITY FROM THE OAK, SMOOTHNESS AND PERSISTENT FINISH.

WINEMAKER CLAUDIO ADARO



Varietal: Malbec 100%



Vineyard: Ugarteche, Lujan de Cuyo, Mendoza. Argentina

Age: 28 Years

Altitude: 3117 ft above sea level

Soil: 60% rock, 15% sand, 25% lime and chalk



Harvest: Manual, second week of March.

Yield: 8500 kg x ha



Vinification: Concrete pools

Maceration: Cold Pre-fermentation for 3 days

Post-fermentation: 5 days

Alcoholic fermentation: 8 days

Malolactic fermentation: Partial



Maturation in oak barrels: 6 months



Maturation in bottles: 12 months

Annual production: 6000 bottles

Recommended to drink within 5 years



Alcohol: 13.8%

TA: 5.62 g/l

Volatile acidity: 0.5 g/l

Sugar: 2.2 g/l



Notes: Intense ruby red color, with a floral attack followed by fruit notes. Hints of vanilla gives it structure, without losing its fruit character. Medium finish.



MENDOZA - ARGENTINA



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