

CAFAYATE RESERVE MALBEC

Cafayate Reserve adds complexity and intensity to the characteristic tipicity of the Cafayate Terroir.

Colour: Purplish red with intense purple rim.

Aroma: Ripe plums, raisins, sweet spices and toast, from the oak ageing.

Taste: Balanced, full bodied and sweet, ripe tannins. Smooth, toasty finish.

Ageing Potential: 4 years.

Technical Data:

- **Varietal:** 100% Malbec.
- **Origin:** Valle de Cafayate (1750 mts.), Salta, Argentina.
- **Maceration:** Pre-Fermentative: 72 hours at 8°C; Post-fermentative: 10 days.
- **Alcoholic fermentation:** 7 days at 24-26°C.
- **Malolactic fermentation:** yes.
- **Oak ageing:** 6 months in French Oak Barrels and 6 months cellaring.
- **Harvest:** 2015
- **Alcohol:** 14.30% vol.
- **Residual Sugar:** 3.45 g/l
- **Total Acidity:** 6.00 g/l **PH:** 3.70

