



Varietal Composition: Malbec.

Grapes: From Luján de Cuyo - (3,117 FAMSLS – silty loam soils)

Vineyards: From our young vineyards, certified Organic Farmed naturally without pesticides or herbicides with yields of less than 7Tn per Ha.

Harvest: From the 26th of February to the 6th of March. By hands in 15kg plastic bins.

Selection: manual clusters selection.

Maceration: No skin contact, direct pressing with low pressure (less than 800mbar)

Alcoholic fermentation: With selected yeast from south of France, during 30 days in stainless steel tanks at controlled temperature of 14 degree Celsius.

Malolactic Fermentation: No.

Aging: during 30 days on light lees.

Estate grown and bottled.

Analytic datas:

Alcohol: 14 %

PH: 3.3 Total

Acidity: 5.2 g/l.

Tasting notes: Clear, day bright and salmon color. High aromatic intensity of flowers such as Pink roses, and fruits (strawberries and cherry). Dry wine with a médium body and silky texture, nice natural acidity with a juicy and fruity finish.

Food Pairing: Ideal to pair with seafood, different types of cheeses and salads