



# RePASSO

2018

**VARIETAL COMPOSITION:** Malbec.

**Grapes used on the wine:** Malbec from Luján de Cuyo (980 m.a.s.l. intermediate soils) and Malbec from Uco Valley (1.100 m.a.s.l. – poor soils)

**Vineyards productivity:** Less than 9 Tn per Ha.

**Harvest:** By hand in 18 kgs baskets.

**Selection:** Manual selection of clusters and berries.

**WINEMAKING PROCESS:**

**1st step :** The grapes from our 2 vienyards are fermented together in stainless steel tanks with a classic fermentation : 3days of maceration at 8°C followed by a 15 days fermentation at temperature between 22 and 26°C with native yeast. These allow us to obtain a fruity and aromatic Malbec

**2nd step :** for the realisation of our Milamore wine, we naturally dried some grapes of Malbec. After the fermentation of the raisins in stainless steel tanks we drain the wine Milamore and leave the raisins in the tanks.

**3rd step :** we add the fruity wine on the raisins skins. A 2nd fermentation happens because of the residual sugar in the raisins. During that fermentation we can increase the body, the colour, the extraction, the aromas and the alcoholic content of the wine. It becomes more suited for a long aging in French oak barrels, where it remains for 4 months. The ageing in the bottle is at least 4 months before release.

**TASTING NOTES:** Deep and intense ruby red with purple shades coloring, this wine has plenty to offer. Its very complex because offers fresh aromas like plums and violets and in the second nose offers aromas like honey, cherry and ripe figs which combine with spicy notes of black pepper and aromatic herbs.

**Food pairing:** It's a wine to enjoy with foie gras, and cheese boards. Also a perfect match for chocolate and cigars.

**Maturity:** Drinks well now.

**ANALYTIC DATA:**

Alcohol: 13,7%

PH: 3.8

Total Acidity: 5.6 g/l.

Sugar: 8.7 g/l.