



GRAN RESERVA

MALBEC

Grape variety: 100% Malbec

Vineyards: Famatina Valley

Fermentation: Max Temperature 22° - 24° C with 15 days maceration

Harvest method: By hand

Alcohol: 13%

Acidity : 5.70 g/l

Residual sugar: 2.5 g/l

Vineyard elevation AMSL: 1,100 m (3,600 ft)

Oak regimen: 12 to 14 months in 70% American and 30% French Oak

Food pairing: Pairs well with a wide range of foods from beef and pork to lamb, and cream-based sauces.

Bottle Ageing: 2 to 4 years

