



MALBEC

Grape variety: 100% Malbec

Vineyards: Famatina Valley

Fermentation: Max Temperature 22° - 24° C with 5 days maceration

Harvest method: By hand

Alcohol: 12.5%

Acidity: 5.68 g/l

Residual sugar: 2.4 g/l

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

Oak regimen: No

Food pairing: Pair with traditional red-friendly foods like steak, ribs and pizza, and grilled or roasted chicken. Great all by itself too!

Bottle ageing: 12 to 24 months

