



RESERVA MALBEC 2011



VINTAGE

2011

VARIETY

100 % Malbec

APPELLATION

Finca La Colonia
Luján de Cuyo, Mendoza, Argentina.

VINEYARD

Height 1100 mts (3608 ft) above sea level
Age Between 30 and 50 years
Vine density 3.500 vines/ha (1417 vines/acre)
Yield 6 tns/ha (2,4 tns/acre)

HARVEST

Manual in 20 kg cases
Hand selection of berries

FERMENTATION

Cold Maceration 5 days between 8 and 10 ° C (46 – 50° F)
Fermentation (selected yeasts) 7 days at 25 ° C (77° F)
Maceration 25 to 30 days at 20 ° C (68° F)
Malolactic Fermentation 100 % natural

AGEING

Oak Barrel 100 %, 12 months in first and second use french oak barrels
Bottle 10 months before release

WINEMAKER COMMENTS

Deep red colour with hints of purple. Expressive on the nose with notes of ripe black fruits, violets, and tobacco. Long finish.

DRINKABILITY

8 Years

TECHNICAL INFORMATION

Alcohol 14,5 %
Total Acidity 5.06 g/l
PH 3.6
Reductive Sugar 2.09 g/l

