



COLECCIÓN VARIETALES MALBEC 2014



VINTAGE

2014

VARIETY

100 % Malbec

APPELLATION

Luján de Cuyo, Mendoza, Argentina.

VINEYARD

Yield

11 tns/ha (4,5 tns/acre)

FERMENTATION

Fermentation (selected yeasts)
Malolactic fermentation

7 days at 25°C (77° F)
100% natural

WINEMAKER COMMENTS

Deep red color, with violet hints. Sweet and spicy aromas reminiscent of black pepper. Ripe red fruit on the palate, with smooth, harmonious tannins.

TECHNICAL INFORMATION

Alcohol	14,0°
Total Acidity	5,48
PH	3,60
Reductive Sugar	3,27
Average Brix at harvest	23,7°



Jorge Riccitelli
CHIEF WINEMAKER