

BODEGA  
**NORTON**



**1895**

*Colección*

**Malbec**  
**2017**



**APPELLATION**

Luján de Cuyo, Mendoza, Argentina.

**VINEYARD**

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

**FERMENTATION**

Fermentation (selected yeasts) 7 days at 25°C (77° F)  
Malolactic fermentation 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 13°  
Total Acidity 5,80  
PH 3,60  
Reductive Sugar 3,73



**Jorge Riccitelli**  
CHIEF WINEMAKER