



BODEGA
NORTON



NORTON COLECCIÓN MALBEC 2018



VINTAGE

2018

VARIETY

100 % Malbec

APPELLATION

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 soft and harmonious tannins.

TECHNICAL INFORMATION

Alcohol	13.5 %
Total Acidity	5.80
pH	3.50
Reductive Sugar	8.20

DAVID BONOMI
Winemaker

MENDOZA ARGENTINA