



BODEGA
NORTON



PRIVADA 2011

VINTAGE

2011

BLEND

Malbec
Merlot
Cabernet Sauvignon

APPELLATION

Finca La Colonia, Lunlunta and Agrelo
Luján de Cuyo, Mendoza, Argentina.

VINEYARD

Height Between 850-1100 mts (2788-3608 ft) above
Aged sea level
Vine density Between 50 and 80 years
Yield 4.500 vines/ha (1822 vines/acre)
4 tns/ha (1,6 tns/acre)

HARVEST

Manual in 20 kg cases
Hand selection of berries

FERMENTATION

Cold Maceration
Fermentation (selected yeasts) 5 days between 8 and 10 ° C (46-50 ° F)
Maceration 7 days at 28 ° C (82° F)
Malolactic Fermentation 25 to 30 days at 22 ° C (72° F)
100 % natural

AGEING

Oak Barrel 100 %, 16 months in new french oak barrels
Bottle 12 months before release



WINEMAKER COMMENTS

Ruby red color of remarkable intensity.
Excellent aromatic complexity with notes of
ripe fruit and a fine touch of smoke and
coffee. Rich on the palate with an excellent
concentration

DRINKABILITY

10 years

TECHNICAL INFORMATION

Alcohol 14,5 °
Total Acidity 5.40
PH 3.57
Reductive Sugar 1,80
Average Brix at harvest 25.1°



Jorge Riccitelli
CHIEF WINEMAKER