



privada


FAMILY BLEND




BLEND  Malbec / Merlot / Cabernet Sauvignon

VINTAGE 2014


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


VINEYARD  Height Between 850-1100 mts (2788-3608 ft) above sea level

Aged Between 50 and 80 years
Vine density 4.500 vines/ha (1822 vines/acre)
Yield 4 tns/ha (1,6 tns/acre)

HARVEST  Manual in 20 kg cases
Hand selection of berries


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

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

WINEMAKER  COMMENTS A inky dark red Blend , with concentrate scent of black fruits. High integration between its three varieties (Malbec, Merlot and Cabernet Sauvignon). Rich, smooth and elegant, lingering in the palate, a delicious glass of wine to discover our awarded blend.

10 years

DRINKABILITY

TECHNICAL INFORMATION  14,5 %
Alcohol 5, 21
Total Acidity 2,92
Reductive Sugar 3,80
PH