

SUSANA Balbo

SIGNATURE

MALBEC



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| VINTAGE | 2014 |
| VARIETALS | 95% Malbec, 5% Petit Verdot. |
| REGIONS | La Delfina, Altamira (Uco Valley) |
| ALTITUDE | 1.080 m AMSL (promedio) |
| HARVEST METHOD | Hand-harvested |
| VINIFICATION | Hand picked, destemmed. Cooled at 6°C Selected yeast Macerated for 35 days (skin contact), low pressed Max. temperature 28°C. |
| ANALYTICS | ALCOHOL 14,4% ACIDITY 5.4 g/l |
| OAK AGEING | 13 months in 100% new French oak barrels from which 30% is First use of barrel and 70% second use. |
| TASTING NOTES | Bright violet red color. Vibrant aromas of blackberries and pepper with a floral/herbal lift. Intense and well balanced with bright acidity, well integrated oak and fine-grained tannins. This is a ripe and rich style of wine with long velvet finish. |
| PAIRING | Pairs well with beef, pork, game birds and meat-based sauces. |

TECHNICAL SHEET

SUSANA BALBO WINES

MENDOZA - ARGENTINA