

LATE HARVEST MALBEC



VINTAGE	2011	
VARIETALS	100% Malbec	
REGIONS	Alto Agrelo (Luján de Cuyo)	
ELEVATION	1.000 m (average) (3281 ft.)	
HARVEST METHOD	Hand-Harvested	
VINIFICATION	Destemmed and fermented in small tank. Selected yeast. Pump-overs and delestage three times a day. Max. Temp. 31° C. Time of contact with skin 35 days. Conservation over lees. Complete malolactic fermentation.	
ANALYTICS	ALCOHOL	14%
	ACIDITY	6.4 g/L
OAK AGING	18 months in 100% new French oak barrels	
TASTING NOTES	Dark ruby colored, it offers a complex bouquet of cloves, cinnamon, tobacco and black cherries. On the palate, layers of ripe red fruits are combined with notes of dark chocolate and slight anise leading to an amazingly long finish.	
PAIRING	A delicious wine with chocolate cakes, brownies or red fruit-based cake	