

SUSANA Balbo

SIGNATURE

MALBEC



VINTAGE	2015
VARIETALS	95% Malbec, 5% Petit Verdot.
REGIONS	Altamira (Uco Valley)
ELEVATION	1.200 m AMSL (average)
HARVEST METHOD	Hand-Harvested
VINIFICATION	Destemmed, lightly crushed. Pumping over and delestage 3 times a day. Max. Temp. 30°C. Extended maceration 35 days.
ANALYTICS	ALCOHOL 14,4% ACIDITY 6 g/l
OAK AGEING	13 months in 30% new French oak barrels and 70% in second use French oak barrels.
TASTING NOTES	Beautiful deep violet color with exploding aromas of blackberries, blueberries and black cherries. It is a wonderfully floral, pure expression of Uco Valley. On the palate it has enticing flavors of plum, berries, with a bright acidity and a lick of chalk. Well integrated oak and filigree tannins. Its finish is elegant, velvety and long.
PAIRING	Beef, pork, game meats, cream-based sauces.