

NOSOTROS

MALBEC



VINTAGE	2012
VARIETALS	100% Malbec.
REGIONS	Vista Flores, Tunuyán (Uco Valley)
ELEVATION	1.110 m AMSL
HARVEST METHOD	Hand-Harvested
VINIFICATION	Carefully selected clusters. 4 days of cold maceration. Native yeast. Pump overs and delestage three times a day. Extended 40 day maceration at a Max. Temp. of 31°C. Part of the grape is fermenting in 500 litros barrel and concrete egg. Sur lees conservation with batonage. Malolactic fermentation in barrels.
ANALYTICS	ALCOHOL 15% ACIDITY 6.5 g/l
OAK AGEING	16 months, 100% new French oak.

TECHNICAL SHEET

MENDOZA - ARGENTINA