



ALAE



## MALBEC

### VARIETAL COMPOSITION

100% Malbec, from Agrelo, Luján de Cuyo, Mendoza. 1,030 m a. s. l. Argentina.

### TASTING NOTES

Intense purplish red color. Plums and red fruits aromas stand out together with notes of violets, chocolate, and vanilla. These last two descriptors are due to its long aging in oak barrels. It keeps fresh fruits, it is a fleshy, long, deep wine of good balance with ripe and sweet tannins on palate. Ideal combination with red meat and haute cuisine dishes. Semi-hard and hard smoked cheeses with long aging.

**RECOMMENDED SERVING TEMPERATURE:** 16-18 °C (60-64 °F)

**RIPENING:** Early April.

**HARVEST:** Manual in 17 kg boxes (37 lbs).

**YIELD:** 3,000 kg/Ha (2,200 lbs/acre)

### VINIFICATION

Barrel fermentation. Selection of different toasts. Daily rotations of the barrels every 4 hours for the first 10 days. Alcoholic fermentation at a temperature of 26-28 °C for 10-12 days. Total fermentation-maceration time 30 days.

### AGING

24 months in ne oak barrels, 90% French oak, 10% American oak. Stowage: 2 years.

**CONSERVATION:** in proper storage conditions 10-15 years.



**PRESENTATION**  
750 ml

Case x 4 bot



**PRESENTATION**  
750 ml

Case x 6 bot