



LIMITED EDITION "LAS PELOTAS"



BRINDANDO POR NADA MALBEC

"This Malbec, If this is the cure for all the pains of life, today you will have future, today you will come in a new ending... Cheers for nothing!
Germán Daffunchio

VARIETAL COMPOSITION

100% Malbec from Agrelo, Luján de Cuyo. 1030 Msnm.

TASTING NOTES

Intense purple red color. Complex aromas of red fruits, with delicate touches of oak. Smooth on the palate, balanced, with notes of plums and cherries. Ideal combination with red meat, pasta or fish and white meat with spicy sauces.

SERVING TEMPERATURE 16-18°C

ALCOHOL 14,00%

MATURATION End of March.

HARVEST Manual.17kg boxes.

PRODUCTION 9.000 Kg/Ha

WINEMAKING PROCESS

Cold maceration for 5 days at 6-8 ° C. Addition of selected yeasts. Alcoholic fermentation for 10 days. Temperature controlled between 24-26 ° C. Daily délestages at the beginning of fermentation. Post fermentation maceration for 12 days.

AGING

8 months in French and American oak.

AGING POTENTIAL

3-5 years.



PRESENTATION

750 ML

Case x 6 bot.