



MALBEC TROPHY

- Variety** Malbec (100%)
- Vineyards** Tupungato Valley. Mendoza.
35 years old vineyard, drip irrigated with meltwater from the Andes. Vertical trellising. Altitude: 1050 m asl.
- Soil** Coarse texture with very low soil water holding capacity.
- Process** Manual Harvesting.
Manual Selection of Bunches.
Destemming.
Berries selection.
Classical fermentation with selected yeasts.
Natural malolactic fermentation.
Auto-clarifying racking.
50 % of the Wine has been Aged in French and American oak barrels 6 months.
Bottling.
Bottle ageing for 4 months at controlled temperature.
Labelling. Outlay.
- Main characteristics** Alcohol: 14%
Total acidity: 5,9 g/l
pH: 3,60
- Presentation** 750 ml.
- Description** An impressive Malbec with deep purple hues and concentrated fruit notes like blackberry and red currant. The nose shows purity of fruit and complexity of aromas of a Malbec. It is a wine with an exquisite mouth and very sweet tannins and a long silky finish. This noble wine expresses the maturity of the vineyards in each of its characteristics.
- Suggestions** The wine matches perfectly with roasted red meats, ripe cheese or also stands beautifully on its own.

