



LIMITED RESERVE Malbec / Cabernet Sauvignon 2015

Winemakers: María Eugenia Baigorria and Sergio Gimenez

Grape Variety: 55 % Malbec. 45% Cabernet Sauvignon

Region of Origin: Perdiel, Lujan de Cuyo (Malbec) La Consulta, Uco Valley (Cabernet Sauvignon). MENDOZA.

Vineyard details: Alluvial soil and drip irrigation

Climate: Dry and continental with good sun exposure allowing perfect ripening

Vine cultivation: Vertical shoot position trellising (VSP)

Harvest details: By hand in cases, picked first week of April. Yield 6.500 kg/ha

Vinification: Grapes were destemmed and crushed. Maceration before fermentation. 15 days of fermentation in stainless steel tanks at 26-28 ° C. Natural malolactic fermentation. Ageing process: French oak barrels for 10 months.

Colour: Deep ruby red with intense violet hues and dark shades.

Aromas: Delightful complexity of ripe plums, dry fruits and dark raspberry combined with aromas and flavors of spiced plum, dark berries, mocha and herbs.

Palate: Soft and velvety tannins, smooth and robust structure. The nutty oak element gives the finish a dry edge.

Alcohol content: 14%

Total acidity: 5.1 g/l

Residual sugar: 2.1 g/l

Serving temperature: 16-18 ° C

Cellar up to 7 years