



## EXPRESIÓN Malbec 2017

**Winemakers:** María Eugenia Baigorria and Sergio Jiménez.

**Grape Variety:** 100% Malbec.

**Region of Origin:** Maipù County and Tupungato County (Uco Valley)

**Vineyards details:** Alluvial.

**Harvest details:** By hand in cases.

**Climate:** Dry and arid.

**Yield:** 8 tons per hectare.

**Vinification process:**

Arrival at winery, first grapes are selected; temperature of the grapes are brought down up to 16-18 C degrees before they are sorted, de-stemmed and crushed.

Maceration during 48-72 hs up to Alcoholic Fermentation starts.

When Fermentation starts, selected yeast, nutrients and tanins are added, controlling temperature three times a day, cooling if it is necessary. The fermentation is carried out between 18 ° and 22° C for 15-20 days. Natural malolactic fermentation.

**Ageing process:** 55% of the wine has been in oak for a period of 4 months. Second use French and American oak.

**Colour:** Deep red color.

**Aromas:** Combining toasted scents, chocolate and snuff provided by the wood.

**Palate:** Full bodied, rounded and sweet tanins.

**Alcohol content:** 13,5% (20°C).

**Total acidity:** 4,85 g/l tartaric acid..

**Residual Sugar:** 2,40 g/l

**Serving temperatura:** 16-18° C.

*expresión*