

MALAMADO

MALAMADO MALBEC 2005



GRAPE COMPOSITION	100 % Malbec
ORIGIN	Maipu vineyard, Mendoza.
HARVEST DATE	Hand picked grapes in plastic boxes during the first week of May.

ALCOHOL:	19.50 % vol.
TOTAL ACIDITY:	6.00 g/l
RESIDUAL SUGAR:	130 g/l

VINIFICATION	Crushing and classic fermentation for 10 days with selected yeasts, with remontage, delestage and pigeage, until achieving a residual sugar of 120 grams per litter. Then, the wine is fortified with wine alcohol and aged in French oak barrels for 25 months.
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TASTING NOTES:

COLOUR	Red purple colour of medium intensity, with light brown hues due to its ageing.
AROMA	Very seductive aromas of ripe plums, black fruits marmalade, dried figs and nuts. A rich, complex wine with final spicy notes like cinnamon, toasted almonds and leather.
FLAVOUR	Sweet tannins, silky, full-bodied, pleasant. With long finish.

Rodolfo Montenegro / winemaker