

MALAMADO

Malamado Malbec



VARIETAL	100% Malbec.
ORIGIN	Uco Valley, Mendoza.
HARVEST	First week of April.

ALCOHOL	ACIDITY	RESIDUAL SUGAR
18.5% vol.	5.5 g/l	115 g/l

WINEMAKING

This wine is made using classic techniques including pumping over, *délestage*, and *pigéage*. The grape must is fermented for 10 days until the residual sugar content reaches 120 grams per litre. At that point, fermentation is stopped and the wine is fortified to a grape alcohol level of 18° % before it is aged for two years in French oak barrels. Wine is fortified with grape alcohol to 18.5°, and then it is aged during 24 months in French oak barrels.

TASTING NOTES

This wine demonstrates good-intensity, purple nuance with some orange hues that are characteristic of maturity.

Delicate and intense aromas of almonds, chestnuts and walnuts, nicely intermingle with notes of plums, figs, and dried peaches.

Sweet and velvety mouth attack, full-bodied mid-palate, and a persistent finish.

