

N°01 MALBEC

VINIFICATION

The grapes are hand-harvested at optimal ripeness. After destemming, the grapes are transferred to stainless steel tanks, where cold maceration takes place at a temperature of 45 -50°F. Fermentation lasts for 10 to 15 days.

COLOR

Deep ruby red.

NOSE

Rich with fruit, the nose is reminiscent of plums and blackberries.

PALATE

Fresh flavors of redcurrant and black cherry supported by sweet, round tannins ending in a long finish with notes of cinnamon and cloves.

SERVING SUGGESTIONS

Enjoy with grilled steaks, roasts and pasta in richly-flavored sauces.

