



CALAMACO MALBEC

Varietal composition: 100% malbec.

Vineyard: Agrelo (980 m.s.n.m) y La Consulta (1.150 m.s.n.m).

Harvest: Manual in boxes of 18 kg. about the end of March.

Production: The grapes are crushed after the bunches selection table are taken to stainless steel tanks.

Maceration /Fermentation lasts a total period 24 days in order to maintain its aromatic intensity. The wine is aged in French oak for a period of 6 months until bottling.

Tasting notes

Colour: Brilliant red with violet tinges.

Aromas: The raspberry and ripe plum on the oak stand over the French oak in perfect harmony.

Palate: Fresh and long tannins provide a friendly and elegant finish.

Analytical Notes

Alcohol: 14,3 % v/v

Acidity: 5,38

PH: 3,62

Residual sugar: 1,98 g/l