

CALAMACO RESERVA MALBEC



Varietal composition: 100% Malbec.

Vineyard: Old vineyard from Agrelo (980 a.s.l.) and La Consulta (1.150 a.s.l.).

Harvest: Manual in 18kg bins in the first fortnight of April.

Production: The grapes are crushed at a low temperature and put in stainless steel tanks. Maceration / fermentation last 20 days with the main goal of keeping the characteristic Malbec fruit. Then the wine is aged in French oak for 8 months until it is bottled.

Tasting notes

Colour: Intense and vivid red.

Aromas: Fresh raspberries and plums with coffee and spices notes.

Palate: Complex wine with fresh and juicy tannins. Nice and long finish.

Analytical Notes

Alcohol: 14,5 % v/v

Acidity: 5,35

PH: 3,60

Residual sugar: 2,54 g/l