

CALAMACO GRAN RESERVA MALBEC



Varietal composition: 100% Malbec.

Vineyard: 60% Agrelo (980 a.s.l.) and 40% La Consulta (1.150 a.s.l.). Both vineyards are more than 80 years old.

Harvest: Manual in 14kg boxes. The grapes are harvested in the last two weeks of April. In the estate a first sorting and a leaves removal is made this process is done before the grapes are thrown in the boxes at the beginning of the row.

Production: After a double sorting – first the bunches and then the berries – the grapes through gravity are taken to small stainless steel tanks.

Maceration takes 5 days, then fermentation begins this process lasts about 30 days. When fermentation is finished 100% of the wine is put in French oak barrels from Taransaud cooperage. The wine is aged for 24 months approximately till its bottling. Only the best barrels are bottled under the Calamaco Grand Reserved.

Tasting notes:

Color: Violet with purple tinges, intense colour.

Aromas: Mature plums with aromas of freshly ground coffee and vanilla.

Palate: Elegant with complex and silky tannins. Long finish.

Analytical Notes

Alcohol: 15,2 % v/v

Acidity: 5,81

PH: 3,57

Residual sugar: 2,10 g/l