



MALBEC

MENDOZA - ARGENTINA

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CERTIFICATION: Letis SA (IFOAM, USDA-NOP,) & FairTrade

HARVEST DATE: March

VARIETAL: 100% Malbec

WEATHER: Semi-desert with wide temperature ranges

SOIL: Sandy loam

ALTITUDE: 800 Above Sea Level

IRRIGATION SYSTEM: By Flooding / Por Dripping System

VINE PRODUCTION: controlled by hail protection net

YIELD PER HECTARE: 800 lbs

MANUAL HARVEST: in cases from 14 to 18 Kg

VINIFICATION

CERTIFICACION: Organic Wine Process

SELECTION: Selection Belt

FERMENTATION: Stainless steel tanks

MALOLACTIC FERMENTATION: Natural

AGEING: 6 Months in French Oak Barrels

TASTING NOTES:

Purplish-color wine with ruby shades. Red fruit, prune and red flowers aroma. By mouth, it has an elegant structure, balanced, with French oak notes and a marked spicy flavor. It is ideal to be served with red meat and well-seasoned dishes.

89 POINTS
WINEENTHUSIAST
WHERE WINE LIVES

FOOD PAIRINGS: Simple salmon preparations (simply poached or with a buttery sauce) chicken, pork or pasta in a creamy sauce, chicken, ham or cheese-based salads

ORGANIC