NOSOTROS

MALBEC



VINTAGE	2007
VARIETALS	100% Malbec.
REGIONS	Agrelo (Luján de Cuyo)
ELEVATION	1.080 m AMSL (average)
HARVEST METHOD	Hand-Harvested
VINIFICATION	Selected grapes, destemmed, selected berries. Cold maceration for two days. Wild yeast. Delestages and Pumping over 3 times a day. Extended maceration 40 days. Max. Temp. 31°C. Time of contact with skin 40 days. Racking to new French oak barrels. Conservation over lees with “batonages” Complete malolactic fermentation in barrels.
ANALYTICS	ALCOHOL 14,5% ACIDITY 5.68 g/l
OAK AGEING	18 months, 100% new French oak.

TECHNICAL SHEET

DOMINIO DEL PLATA WINERY

MENDOZA - ARGENTINA