

SUSANA Balbo
SIGNATURE

LATE HARVEST MALBEC

VINTAGE	2010
VARIETAL	100% Malbec
VINEYARDS	Agrelo (Luján de Cuyo).
HARVEST TIME	Very late harvest grapes, almost to the raisin point.
FERMENTATION	Destemmed and fermentated in small tank. Selected yeast. Pumping overs and delestages three times a day. Max. Temp. 31° C. Time of contact with skin 35 days. Conservation over lees (Distinctive Maceration). Complete malolactic fermentation.
ALCOHOL ACIDITY PH RESIDUAL SUGAR	14% by vol. 6,4 g/l 3.46 72 g/l
ROOTSTOCK	Ungrafted
ELEV. AMSL	990 m (3,250 ft)
HARVEST METHOD	Hand-harvested
OAK REGIMEN	18 months in 100 % new French oak barrels.
BOTTLE AGEING	10 years.

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