NOSOTROS

MALBEC



VINTAGE	2010
VARIETALS	100% Malbec.
REGIONS	Agrelo (Luján de Cuyo)
ELEVATION	1.080 m AMSL (average)
HARVEST METHOD	Hand-Harvested
VINIFICATION	Carefully selected clusters. 4 days of cold maceration. Native yeast. Pump overs and delestage three times a day. Extended 40 day maceration at a Max. Temp. of 31°C. Part of the grape is fermenting in 500 litros barrel and concrete egg. Sur lees conservation with batonage. Malolactic fermentation in barrels.
ANALYTICS	ALCOHOL 14,5% ACIDITY 6.2 g/l
OAK AGEING	18 months, 100% new French oak.
TASTING NOTES	Deep and dense red with dark cherry, blueberry, dried fruits and spices aroma. Bright acidity, full bodied and concentrated yet fresh. Long mineral finish.
PAIRING	Grilled red meat, cold meats, hard cheese.

TECHNICAL SHEET

SUSANA BALBO WINES

MENDOZA - ARGENTINA