SUSANA Balbo

SIGNATURE

LATE HARVEST MALBEC



VINTAGE	2011
VARIETALS	100% Malbec.
REGIONS	Alto Agrelo (Luján de Cuyo)
ELEVATION	1.000 m AMSL (average)
HARVEST METHOD	Hand-Harvested
VINIFICATION	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.
ANALYTICS	ALCOHOL 14% ACIDITY 6.4 g/l
OAK AGEING	18 months in 100 % new French oak barrels.

TECHNICAL SHEET

DOMINIO DEL PLATA WINERY
MENDOZA - ARGENTINA