SUSANA Balbo

SIGNATURE

LATE HARVEST MALBEC



VINTAGE	2013
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 15,5% ACIDITY 5.8 g/l
OAK AGEING	18 months in 100 % new French oak barrels.
TASTING NOTES	Dark ruby colored, it offers a complex bouquet of cloves, cinnamon, tobacco and black cherries. On the palate, layers of ripe red fruits are combined with notes of dark chocolate and slight anise leading to an amazingly long finish.
PAIRING	It is a delicious wine with chocolate cakes, brownies or red fruit based cake.

TECHNICAL SHEET

SUSANA BALBO WINES

MENDOZA - ARGENTINA