



LATE HARVEST MALBEC

Agrelo, Luján de Cuyo | Mendoza – Argentina



VINTAGE	2019	
VARIETALS	100% Malbec	
REGIONS	Agrelo (Luján de Cuyo, Mendoza)	
ELEVATION	980 m.a.s.l. / 3,215 ft. (average)	
HARVEST TIME	From mid to late June (at the beginning of the winter) to achieve the sugar level intended. This concentration occurs when the grape dehydrates while still on the plant.	
HARVEST METHOD	Hand-harvested	
WINEMAKING	Destemming. Fermentation in stainless steel tanks at 24-26°C (75-79°F) for 20 days, with yeasts specially selected to stand high sugar levels. Fermentation at 31°C (88°F) maximum. Pumping overs and delestages two times a day. In contact with the skin for 35 days. Preservation on lees with battonages. Fermentation is interrupted with cold and due to the hostile environment for yeasts once the desired sugar-alcohol balance has been achieved.	
ANALYTICS	ALCOHOL	14.5 %
	ACIDITY	5.2 g/l
	RESIDUAL SUGAR	79 g/l
OAK AGING	100% in new French oak barrels for 14 months.	
TASTING NOTES	Dark ruby colored, it offers an interesting array of aromas: red berries, tobacco and spices like cloves and cinnamon. On the palate, layers of ripe berries combine with notes of dark chocolate and subtle anise, leading to an amazingly long finish.	
FOOD PAIRING	Chocolate cake, truffle, brownies or berry-mix desserts.	