

CAMELEON MALBEC



				— WINE PROFILE 💊 —	
FLAVOR			TANNIN		
LIGHT	MEDIUM	PRONOUNCED	LOW	MEDIUM	HIGH
SWEETNESS			OAK	_	
DRY	MEDIUM DRY	SWEET	NO OAK	TOAST/VANILLA	CHOCOLATE/COFFEE
ACIDITY			BODY		
LOW	MEDIUM	HIGH	LIGHT	MEDIUM	FULL

Vintage: 2019

Varietal: 100% Malbec

Vineyards: Own Vineyards in Tupungato, Alto Gualtallary. By the foothills of the Andes at 4000 ft. altitude. The vineyards enjoy a marked thermal amplitude. Gravel and sand Soil.

Winemaking: Manual harvest between the end of March and beginning of April. Fermentation with selected yeast at a maximum temperature of 27°C for 12 days.

Information:

Alcohol : 14% Residual Sugar : 2,8 g/l Acidity: 5,6g/l pH: 3,7

—— TASTING NOTES 🖉

—— PARING 🖉

Intense violet color. Mushrooms, figs and berries aromas. Medium body and round velvety tannins.

Ideal with pasta and red meat dishes. Better at 18°C.