



GRANMALBEC







Varietal: 85% Malbec, 5% Cabernet Sauvignon, 5% Merlot, 5% Syrah. Vintage: 2018 | Alcohol: 14.5% Acidity/pH: 5.85/3.58 | Residual Sugar: 2.56

## · Winemaking

Manual harvest by end of April. Careful hand selection of the cluster and grapes. Cold maceration at 10°C for 72hs to 96hs. Fermentation with selected yeast at a maximum temperature between 25°C and 28°C for 12 days and 20 days of maceration. 100% Malolactic. Aged in French oak for 10 months.

## 🐞 Vineyards

Own Vineyards in Tupungato, Alto Gualtallary. By the foothills of the Andes at 4000 ft. altitude. Temperature drop during the night provides the ideal conditions for slow ripening of the grapes and helps obtaining complex aromas and flavors.

## Tasting Notes

Deep violet color. Intense blackberry and prune aromas with spicy and vanilla notes. Full bodied palate with good structure and long finish.

Soil

Sandy loam, with limestone at 80cm and presence of stone.