

TOMERO WINES

TOMERO MALBEC 2008



Varietal composition:
100% Malbec

Vineyard:
Finca Los Álamos
Upper Uco Valley
Mendoza
Argentina

Soil:
Clay, rock and loam.
Low to medium fertility with low percentage of organic material.
Very permeable with low salt content.

Weather:
Cold winters and warm summers with mild temperatures during the day and cool nights.
During the vegetative season there is a difference of temperature between day and night of approximately 60°F, allowing for excellent color and tannin development.

Harvest:
Manually harvested in 18 k plastic boxes.
Malbec was picked from April 4th to 10th.

Aging:

This wine is 80% aged in stainless steel tanks and 20% in French oak barrels over 8 months. It is then bottled and aged for another 6 months before it is released into the market.

Tasting notes:

Intense violet red color. Aromas of fresh plums, dried figs and vanilla. In the mouth it has a sweet entrance, with good structure and a long finish.

Technical data:

Alcohol: 14.5 %

Total acidity: 5.29 g/l

Sugar: 3.09 g/l

pH: 3.07

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