Tomero

MALBEC 2010

Varietal composition:
100% malbec

Vineyard:
Finca Los Álamos
Upper Uco Valley
Mendoza
Argentina

Soil:
sandy loam with limestone channers.
low to medium fertility with low percentage of organic material.
very permeable and 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 15c aprox., allowing an excellent color and tannin development.

Harvest:
manual harvested in 18 k plastic boxes. malbec was picked from april 10th to 30th.

Aging:
this wine is 80% aged in stainless steal tanks and 20% in french oak barrels during 8 months. then it is bottled and aged for another 6 months before it is released into the market.

Tasting notes:
intense violet red color. aromas of fresh plums, dry figs and vainilla. in the mouth it has a sweet entrance, with good structure and long finish.

Notas técnicas
alcohol: 14,5 %
total acidity: 5,00 g/l
sugar: 2,22 g/l
ph: 3,7

Notes