

TONADA MALBEC 2010

Winemaker:	Soledad Vargas
Grape origin:	Finca La Anita, Lujan de Cuyo Mendoza
Age of Vines:	25 years
Varietal Composition:	100% Malbec
Harvest Date:	March 2010

Vinification process:

Harvested manually at the Finca in 18 kilogram plastic boxes.

Fermented in stainless steel tanks for a period of ten days at an average temperature of 75F.

This wine is aged for three months in American oak barrels medium plus toast.

Tasting notes:
Bright ruby red color with dark core.

In the nose it presents notes of black cherry & strawberry mixed with pepper and burnt toast. Very smooth yet robust in the palate with balanced acidity.

Good ageing potential.

A true representative of the varietal.



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