

# Varúa Malbec 2008

**Varietal: 100% Malbec**

**Age of Vines: 15 years**

**Vinification & Harvest details:**

**The grapes were harvested manually in April 2008. After selecting the top quality bunches the best individual grapes were selected manually one by one.**

**Fermented for 12 days in stainless steel tanks. The malolactic fermentation occurred naturally. Maceration lasted 26 days and the temperature during fermentation never exceeded 75F.**

**Aging:**

**New French Oak (Francoise Freres) medium toast and medium plus.**

**Production:**

**1460 bottles of 750 ml and 143 bottles of 1.5 L**

**Alcohol: 14.3% vol**

**Winemaker: Soledad Vargas**

**Drink through 2020**



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