

## NOVECENTO MALBEC

**GRAPE:** 100% Malbec

**ORIGIN:** First Area of the River Mendoza (Finca El Inca – Maipú)

**ALCOHOL:** 13,5%

**VINTAGE:** 2014

**VINEYARD:** Vineyards planted in 1960. Trellis vine, watered through furrows with melt water. Implanted in stony good-drainage soil in an area with a wide temperature range between day and night. The land is 900m above sea level. These vineyards are characterised by excellent sunlight typical of this wine region. The vineyard yield is 7 tons/ha.

**WINEMAKING:** The grape is harvested from selected well-kept vineyards, with high enological quality and low production. There is a phenolic ripen and sugar level monitoring of the vines up to the moment of grinding. Harvest is manual and grapes are stalked, refrigerated and fermented during grinding. From there, they are sent to small capacity vessels (100 to 300 HL), equipped with temperature panels that allow for refrigerant and hot water passage. Temperature is maintained at 25°C approximately. Alcoholic fermentation takes approximately up to 10 days and it is followed by the maceration process, which it spends between 10 and 15 days; the drain out moment is decided in function of the total polyphenol index, together with the respective tasting

**TASTING NOTES:**

**COLOR:** It shows an intense red color with purplish tints.

**NOSE:** Its aromas remind of blackberries, cherries and ripe plums.

**PALATE:** It is balanced with soft and sweet tannins.

**SERVING SUGGESTION:**

Keep in a cool, dark place free of vibrations

It is a good companion of pastas with red sauces and braized meats.

