


# 505




## 505 MALBEC


 Agrelo y Perdiel, Luján de Cuyo  
Mendoza, Argentina

 Malbec 100%


 Harvested during March


 The grapes are carefully destemmed and undergo a four day cold maceration. The must is fermented at low temperatures (26 °C) looking for greater aromatic delicacy. During fermentation we do gentle pumping over.

3 months in French oak barrels of 3<sup>rd</sup> use.

 Alcohol: 13,5% Vol.

Acidez: expressed as tataric acid 5,4 g/l

 Ph: 3.55"

 Ruby red colour with violet hues. Great aromatic expression on the nose with predominance of red fruit notes. In the mouth its classic Malbec with its soft juicy tannins and fresh fruit.

*Ideal to eat with cheese, pasta and meat.*