

DON DAVID

RESERVE

Tannat

ORIGIN:

Calchaquí Valley, Argentina.

STORYLINE:

David Michel was the key man in our winery's history. He was a pioneer in planting quality vines in the high altitude vineyards of the Calchaquí Valley, convinced this remote and exquisite region had the potential to deliver unique wines. This range pays tribute to our founder's legacy.

TERROIR:

Located over 1800 meters/6000 feet hidden in the North of Argentina, the Calchaquí Valley displays some unique characteristics. Poor alluvial soils; high sun exposure; low humidity; and broad thermal amplitude make this terroir deliver high concentrated wines with accentuated aromas, colors and flavors.

VARIETY:

100% Tannat.

WINEMAKING:

- Manual harvest in 18Kg plastic bins.
- Pre-fermentative macerations at 8°C in stainless steel tanks.
- Utilization of both native and selected yeasts for the fermentation process.
- Post fermentative macerations, totalizing 30 days.
- Malolactic fermentation in contact with oak takes place.
- 70% of the wine is aged for 12 months in contact with American and French oak while the remaining 30% is conserved in stainless steel tanks.

FOOD PAIRING:

Ideal to combine with meat, grilled vegetables and smoky dishes.

TASTING NOTES



Deep violet with dark edges. Blacks impact the view. Thick legs indicate great structure.



Red fruits jam, raisins and chocolate. Vainilla and soft oak perceived.



Firm tannins, full of character. Harmonic. Perception of dry fruits, smoke and oak. Long persistence.

ANALITICAL DATA

| Alcohol | Residual Sugar | Acidity | PH |
|--------------|----------------|---------------|------|
| 14% alc/vol. | 4,51 grs./lt. | 5,73 grs./lt. | 3,70 |



VALLES CALCHAQUIES



EL ESTECO