



san huberto
reserva

Malbec

TECHNICAL INFORMATION

Varietal : Malbec 100 %

Vineyard location : Valle de Aminga, La Rioja, Argentina

Vine training system: high cordon trellis system

Irrigation method: drip irrigation

Vineyard altitud: 1450 meters asl

Harvest method: hand-picking

Alcohol content: 13.5 %

Residual sugar : < 3.00 g / l

pH : 3.7

Acidity: 5.05 g / l

Dry extract : 28.00 g / l

Presentation: 750 ml

Serving temperature: 16/18 ° C

ELABORATION METHOD: Traditional

Fermentation takes place for 7 days in stainless steel tanks at controlled temperature between 21/26 ° C .

The maceration process with the grape skins lasts between 20-30 days . Malolactic fermentation would take place in stainless steel tanks at a temperature of 18 ° C .

Oak aging: 12 months in French oak .

Bottle Aging: 6 months

Aging potential: 6 years

TASTING NOTES

Red wine of deep ruby red color, with dark violet hues and intense tears. On the nose has intense red fruit aromas with notes of coffee and vanilla. The wine is well balanced and quite spicy, with a good structure. It shows some complexity, with sweet tannins and a long lasting finish.

SUGGESTIONS AND FOOD PAIRING

This wine has been created for daily consumption and to accompany elaborated dishes and grilled meats .

