

VARIETY MALBEC 100%

**APELLATION** 

D.O. CURICO VALLEY

HARVEST

Hand picked. Fourth week of March and first week of April

## **VINEYARD**

The Malbec is predominantly sourced from selected vineyards in the Curico Valley. Malbec from this area has exceptional aromatic intensity. All vineyards a strictly controlled to ensure maximum fruit quality

## **VINIFICATION**

- ·Careful hand selection.
- $\cdot$ Bunches were gently de-stemmed.
- •Fermentation is realized in stainless steel tanks for 7-10 days.
- $\boldsymbol{\cdot} \mathsf{During}$  fermentation the skins cap is pushed by hand three times a day.
- •The wine was aged for 6 months in French oak barrels.

## **TASTING NOTES**

Dark ruby red with violet hues.

Intense aromas of red berries fill the cup, berries, cherries, chocolate and soft floral notes of violets. The palate is a round wine that fills the palate with fresh berries. Soft, long and sweet finish tannins

**Ageing Recommendations:** To enjoy its freshness young now or cellar for up to 4 years.

## SERVICE AND FOOD PAIRING

Ideal for lamb, red meats, stewed white meats and risottos. Serve at 16°C.

