

ALAMBRADO ES LA *guía de la vid* y el *sostén* DE LOS
FRUTOS EN EL VIÑEDO, DESDE EL *inicio de cada*
brote, ACOMPAÑANDO SU CRECIMIENTO.

ALAMBRADO

ESTATE BOTTLED

MALBEC

VINTAGE
2019

COMPOSITION	100% Malbec
ORIGIN	Valle de Uco, Mendoza, Argentina
HARVEST	Handpicked grapes during the first week of April.

ALCOHOL	ACIDITY	RESIDUAL SUGAR
14,05% vol	5,33 g/l	2,08 g/l

VINIFICATION

Manual harvest. Classic red winemaking, with cold pre-fermentation and sowing of selected yeasts between 25 and 27°C, and a 15-day maceration on the marc, with periodic pigging and delestage. Malolactic fermentation in tanks.

TASTING NOTES

Color: Deep and lively red with bluish hues.

Aroma: Nose of red fruits such as plums, blackberries, cherries, integrated with the aromas of maturation in barrels such as vanilla, tobacco and chocolate.

Flavor: Silky entry, good structure, with a marked presence of red fruits, sweet and sweet tannins concluding in a long finish on the palate.

