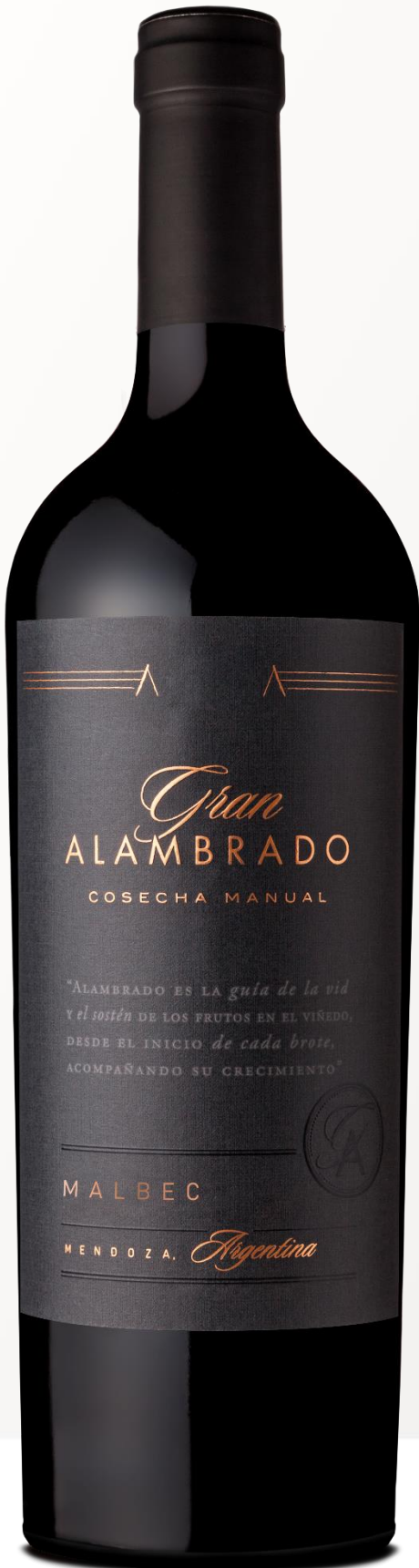


Gran ALAMBRADO

COSECHA MANUAL

MALBEC 2020



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

ALCOHOL	ACIDITY	RESIDUAL SUGAR
13,7% vol	5,1 g/l	2 g/l

VINIFICATION

Traditional elaboration with cold pre-fermentation maceration for 5 days and then fermentation between 25-27° C, with autochthonous yeasts. Maceration with the pomace for 15 days with daily pigeage and delestage. The malolactic fermentation was completed in the tanks. Aging 40% in French oak barrels used for 10 months.

TASTING NOTES

Deep purple red in color, aromas marked by ripe black fruits and notes of cherries and violets. On the palate, the mid palate is agile, with a friendly and silky structure, with crisp and refreshing acidity. It has a very fruity and persistent finish.

RUBÉN RUFFO,
WINEMAKER