

Las Perdices - Reserva Malbec



VARIETAL

100% Malbec

From Agrelo - Luján de Cuyo

COMPOSITION

TASTING

Intense violet-red color. Aromas of red fruits and raspberries, accompanied by notes of vanilla and coffee from its oak aging. Smooth on the palate, well-balanced, with flavors of plums, gooseberries, red fruits, violets, chocolate, and coffee. Smooth, ripe tannins. Long, pleasant finish. Ideal to accompany grilled meats or vegetables, pastas or hard cheeses.

NOTES

RECOMMENDED

16 - 18° C (60 - 64 °F)

SERVING

TEMPERATURE

ALCOHOL

14,5%

RIPENING

First two weeks of April

HARVEST

Manual in 17 kg boxes (37 lbs)

YIELD

7,000 Kg/Ha (6,200 lbs/acre)

VINIFICATION

Prefermentative cold maceration for 7 days at 6 - 8° C (42-46 °F). Selected yeasts used. Alcoholic fermentation for 12 days with temperature controlled between 24 - 26° C (75-79° F). Daily punchdowns with pumpovers at the beginning of fermentation. Post-fermentative maceration for 10 days

AGING

12 months in new American and French oak barrels.

CONSERVATION IN PROPER STORAGE CONDITIONS

5 - 7 years

TOTAL

Limited Edition of 10,000 bottles.

ANNUAL PRODUCTION