



CATEGORY	Reds
TECHNICAL DESCRIPTION	Siete Fincas Malbec
VARIETY	100% Malbec
HARVEST	2017
VINEYARDS	Uco Valley, Tupungato, (600/700 mts); Mendoza
WEATHER	Dry, Cool and very sunny (22°C de AT)
SOIL	Sandy loam, Rocky with good drainage
VINEYARDS AGE	18 years
DRIVING SYSTEM	Trellis under
YIELD	80-100 qq/ha
PICKING	Hand Picked and carried in bins of 400 kg
VINIFICATION	Classic in stainless steel tanks
FERMENTATION	3 days soaking in cool and 21 days at 24°-26° C
AGEING	50% of the wine during 6 months in french oak
BOTTLE AGEING	6 months
WINEMAKER	Sergio Montiel
ALCOHOL	13,5 % v/v
REMAINING SUGAR	2,21 grs/l
TOTAL ACIDITY	4,98 grs/l
PH	3,6
CORK	DIAM Cork
STORAGE	3 years
PACKAGING	Case 6x750 ml / Case 12x750 ml
PRODUCTION	40.000 bottles
TASTING NOTES	
	SIGHT Intense purplish red.
	AROMA This Malbec presents deep aromatic notes of juicy plum, fresh violets and roses, and a hint of cedar.
	MOUTH Plush, expressive: raspberry, vanilla, violets. Medium bodied and round in texture, ripe summer berries lead to soft tannins on a persistent finish.
FOOD PAIRINGS	An ideal match for barbecued meats, semi soft cheeses or a traditional antipasto.
TEMPERATURE SERVICE	18°C