



<b>CATEGORY</b>	Reds
<b>TECHNICAL DESCRIPTION</b>	Siete Fincas Gran Secreto
<b>VARIETY</b>	100% Malbec
<b>HARVEST</b>	<u>2016</u>
<b>VINEYARDS</b>	Tupungato (1100 mtrs); Valle de Uco – Mendoza
<b>WEATHER</b>	Dry, cool and very sunny (22°C de AT)
<b>SOIL</b>	Sandy loam, rocky with moderated drainage
<b>VINEYARDS AGE</b>	21 years
<b>DRIVING SYSTEM</b>	Trellis under
<b>YIELD</b>	70 qq/ha
<b>PICKING</b>	Hand picked and carried in boxes of 400 kg
<b>VINIFICATION</b>	Classic in stainless steel tanks
<b>FERMENTATION</b>	14day with controled temperature
<b>AGEING</b>	14 months in new french oak
<b>BOTTLE AGEING</b>	6 months
<b>WINEMAKER</b>	Sergio Montiel
<b>ALCOHOL</b>	14,9 % v/v
<b>REMAINING SUGAR</b>	2,65 grs/l
<b>TOTAL ACIDITY</b>	6,04 grs/l
<b>PH</b>	3,60
<b>CORK</b>	Compositel Cork
<b>STORAGE</b>	10 years
<b>PACKAGING</b>	Case 6x750 ml
<b>PRODUCTION</b>	4.000 bottles
<b>TASTING NOTES</b>	
<b>SIGHT</b>	Intense red purple.
<b>AROMA</b>	Ripe red fruits with elegant wood notes.
<b>MOUTH</b>	Soft and sweets tannins with medium oak. Good structure.
<b>FOOD PAIRINGS</b>	Grille dtri-tip, braised wild boar with root vegetables, or a savory leg of lamb. Red meats, roast beef and risotto.
<b>TEMPERATURE SERVICE</b>	18° C