

MAAL

BESTIAL -ETIQUETA AZUL

MALBEC FERMENTADO EN BARRICAS



DESCRIPTION

We named this wine “bestial”, an expression for “brutal, savage and tremendous”, like the wine this grape delivers after fermentation. Attempting to tame this beast is always a beautiful challenge.

GEOGRAPHY

LOCATION: Los Chacayes, Valle de Uco

ALTITUDE: 1100 msnm

TYPE OF SOIL: Alluvial soil, of medium depth and loamy texture. Subsoil with presence of medium alluvial stones.

PERMEABILITY: Medium-high

VINEYARD

YEAR OF PLANTATION: 1989

DENSITY: 3000 pl/ha

TRELLIS SYSTEM: VSP

IRRIGATION: Drip irrigation

HARVEST

METHOD: Manual

MOMENT: 4th week of March

ELABORATION

TOTAL TIME OF MACERATION: 25 days Fermentation in barrels

MAX TEMP OF FERMENTATION: 28°C

YEAST: Selected

MALOLACTIC: 80%

CLARIFICATION/STABILIZATION: Natural, with cold

OAK AGING

USE OF OAK: Yes

TYPE OF OAK: new and 2nd use barrels

TIME IN CONTACT: 12 months

BOTTLE AGING

AGING IN TANK: 16 months

MIN AGIN IN BOTTLE: 12 months

AGING POTENTIAL: 10 years