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MAALÍSIMO

MALBEC CO-FERMENTADO

DESCRIPTION

It was never our intention to contaminate Malbec with another variety. That's why this Malbec, co-fermented with Cabernet Franc and bottled only in Magnum, is MAALISIMO (lousy).

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: 4500 pl/ha

TRELLIS SYSTEM: VSP

IRRIGATION: Drip irrigation

HARVEST

METHOD: Manual

ELABORATION

TOTAL TIME OF MACERATION: 25 days

MAX TEMP OF FERMENTATION: 28°C

YEAST: Selected

MALOLACTIC: 100%

CLARIFICATION/STABILIZATION: Natural, with cold

OAK AGING

USE OF OAK: Yes

TYPE OF OAK: Second-use barrels of 500lt

TIME IN CONTACT: 9 months

BOTTLE AGING

AGING IN TANK: 12 months

MIN AGIN IN BOTTLE: 6 months

AGING POTENTIAL: 10 years

