

**MAAL**

# MEZCLA

MALBEC CORTE DE BARRICAS



## DESCRIPTION

This Malbec is cut from barrels without conditions. A blended wine of indefinite origin, free, rare, and with a lot of personality. A tribute to "Lobito", MAAL's first dog, who was born and died in the winery.

## GEOGRAPHY

LOCATION: Malbec cut from four farms

ALTITUDE:

TYPE OF SOIL:

PERMEABILITY:

## VINEYARD

YEAR OF PLANTATION:

DENSITY:

TRELLIS SYSTEM:

IRRIGATION:

## HARVEST

METHOD: Manual

MOMENT: Fourth week of March

## ELABORATION

TOTAL TIME OF MACERATION: 25 days

MAX TEMP OF FERMENTATION: 28°C

YEASTS: Selected

MALOLACTIC FERMENT: 80%

CLARIFICATION/ STABILIZATION: Natural with cold

## OAK AGING

USE OF OAK: Yes

TYPE OF OAK: First and second use barrels

TIME IN CONTACT: between 8 and 14 months

## BOTTLE AGING

AGING IN TANK: 16 months

MIN AGING IN BOTTLE: 12 months

AGING POTENTIAL: 8 years