



LosBOCHEROS

MALBEC



IN THE VINEYARD

Varietal: 100% Malbec

Origin: Finca Lamadrid, Agrelo, Luján de Cuyo

Vineyard Altitude : 1000 msnm

Year Planted : 1999

Density : 7200 plantas per ha.

Yield : 1 plant per bottle

Vineyard Management : Organic drip irrigation

TASTING NOTES

In the nose, notes of plum jam and cherries can be appreciated. Round tannins and a medium finish.

AT THE WINERY

Harvest: April

Maceration: Cold maceration a 8°C for 5 days.

Alcoholic Fermentation: It is carry out in stainless steel tanks, working with native yeasts for 22 days and temperaturas between 23-25°C. In the same process 2 daily movements are carried out.

Malolactic Fermentation: Spontaneous in French oak barrels for 28 days.

Aging: 6 months in third and fourth French oak barrels.

Bottling: February. This wine has not been clarified, filtered, nor cold stabilized.

Winemaker: Angelina Yañez