



PEÑÓN

MALBEC

EN EL VIÑEDO

Varietal: 100% Malbec

Origin: Finca Lamadrid, Agrelo, Luján de Cuyo

Vineyard Altitude : 1000 msnm

Year Planted : 1999

Density : 7200 plantas per ha.

Yield : 1 plantas per bottle

Vineyard management: Organic and sustainable farming

Irrigation: By drip

Soil type: Stony loam soil with rocky areas

EN LA BODEGA

Harvest: March

Maceration: Cold maceration a 7°C for 4 days with 10% of escoabjo.

Alcoholic Fermentation: It is carry out in concrete eggs for 18 days and temperaturas between 21-23°C.

Malolactic Fermentation: Spontaneous in French oak barrels for 25 days.

Aging: 9 months in concrete eggs.

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

Winemaker: Angelina Yañez



TASTING NOTES

Clear and bright vivid violet color, with delicate nose reminiscent of strawberries , with presence of white flowers and a slight menthol finish. In the mouth highlights its freshness, for its good natural acidity, velvety tannins of good texture, fruity aftertaste.