

Famiglia BIANCHI



ORGANIC MALBEC

Vintage:	2014
Variety:	Malbec
Alcohol:	13.6 % V/V
Residual Sugar:	2.92 g/l
Acidity:	5.25 g/l
PH:	3.71
Time in barrel:	10 months
Time in bottle:	3 months
Type of harvest:	Manual
Type of barrel:	French - American
Production per hectare:	12,000 Kg/Ha
Total Production:	450.000 bottles.

Vineyards:

Finca Doña Elsa, estate located in Rama Caida, San Rafael, Mendoza, 750 meters above sea level. Finca Constanza S.A. Ex Stradella Inversora, located in Cuadro Benegas, San Rafael, Mendoza

Fermentation Process:

Classical, pumped over regularly. Three week pomace contact. Fermentation and controlled temperature not exceeding 28°C.

Tasting notes:

Intense red color with purple glitter. Well-defined expression in the nose reminding of berries, cherries and ripe plums enriched by spicy, almond, roast coffee, coconut and chocolate notes, thanks to its aging in French and American oak, all this configure it as balanced and elegant. In the mouth it is perceived as intense, with good body and volume, soft and delicate attack, thanks to its sweet and ripe tannins, with a long finish.