

PIETRO MARINI – MALBEC



Varietal composition: 100% Malbec

Alcohol: 15,03%

Total acidity: 5.74 g/l

Volatile acidity: 0.69 g/l

Sugar Content: 3.15 g/l

Vineyard Yield: 7 ton / ha

Extract: 34.6 g/l

Vineyard Conduction System: espalier.

Irrigation system: drip irrigation.

Harvest: grapes were hand harvested in small bins of 20 kgs.

Harvested on March April.

Vineyard Location: ALTO VALLE CALCHAQUI, SALTA, FAR NW ARGENTINA, Own 15 years old vineyards at 5900 feet above sea level.

Wine making process: Prior crushing, grapes were hand sorted. Slow alcoholic fermentation. Fermentation at low controlled temperature (20°C) produced by selected yeasts. Extended Maceration (25 to 30 days) and 100% of the juice went through malolactic fermentation in stainless steel tank.

Tasting Notes: This is a glittering deep red wine, with purple tinges. It shows all the characteristics of the high altitude terroir. Tannins are mild and round. Intense nose, plenty of red fruit, plums and berries. This wine is ready to be enjoyed. A very versatile wine, ideal to pair with lots of alternatives, but best with red meat, pasta with tomato sauce and cheese... of course better if shared with friends.

Service Temperature: 14°C to 16° C