



Malbec

Vinification & Ageing

Hand-picked and fermented in temperature-controlled stainless steel (28°C), it was macerated for 18 days and then aged in 70% French and 30% American 225-litre oak barrels for 12 months. After the bottling this wine was aged for at least 3 additional months before release.

Tasting notes

With intense ruby red highlights, this wine blends hints of dark berries, leather and spice. A good tannic structure, it has nice weight in the middle of the palate and a long finish.

ANALYTICAL DATA		
Alcohol	13.8	% by vol.
Total Acidity	5,83	g/L (Tartaric)
Volatile Acidity	0,788	g/L (Acetic)
pH	3.64	
Residual Sugar	3.2	g/L

Analytical data may vary from one lot to another.

Winery:

San Esteban, Los Andes, Chile

Winemaker:

Horacio Vicente Mena

Main Export/Distribution:

Roy P. Schneider

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