

TRIVENTO RESERVE

MALBEC 2016



Grape Variety

100% Malbec

Vineyard

Region of Origin: Luján de Cuyo (50%) and Uco Valley (50%), Mendoza.

Description: alluvial soil and drip irrigation. Altitude: 1.050 m.a.s.l.

Climate: Dry and continental with great sun exposure allowing perfect ripening.

Harvest details: harvest the last week of March. Hand picked in small cases.

Yield: 12.000 kg/ha.

Process

Vinification: grapes were destemmed and crushed. Maceration before fermentation. 20 days of fermentation in stainless steel tanks at 26°C. Natural malolactic fermentation.

Ageing process: 30% of the must is fermented in French oak barrels for 6 months.

The other 70% of the must is fermented in stainless steel tanks.

Description

Colour: brilliant, intense red with violet and bluish tinges.

Aromas: cherries, raspberries with balanced notes of vanilla and coconut imparted from oak.

Palate: well balanced, exhibits sweet tannins and a velvety finish.

Analysis

Alcohol content: 12,7 % Vol (20° C)

Total acidity: 5,86 g/l tartaric acid

Residual sugar: 2,50 g/l

Enjoy it with Lasagne of “osobuco” stew with grilled tomatoes and basil dressing.

Serving Temperature 16°C

Cellar up to 3 years

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