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TRIVENTO TRIBU MALBEC 2016

Winemaker: Rafael Miranda.

Grape variety: 100% Malbec.

Region of Origin: Maipú – Tupungato - Rivadavia, Mendoza.

Vineyard details: sandy soil, drip / flat irrigation.

Climate: Warm with cool nights, good sun exposure allowing perfect ripening.

Vine cultivation: 65% vertical shoot position trellising / 35% pergola.

Harvest details: hand picked from March 10th.

Yield: 16,000 kg/ha

Vinification: grapes were destemmed and crushed. Cold maceration before fermentation 40% thermoflash vinification. 60% traditional vinification, 8 days in stainless steel tanks at 26°C. Natural malolactic fermentation.

Pre-bottling operations: Filtration with 0,65 µm absolute membranes.

Colour: vibrant red with violet tones.

Aromas: delicate and balanced blend of forest fruit, marmalades of plumb and cherry.

Palate: medium body displaying round tannins.

Alcohol content: 12% Vol. (20° C).

Total Acidity: 5.5 g/l tartaric acid.

Residual Sugar: 4 g/l

Serving Temperature 16-18°C

Cellar up to: 2 years.

Enjoy it with Prosciutto and gruyere salad with aceto and olive oil dressing.