



NURTURED BY THE WINDS ...



TRIVENTO RESERVE MALBEC 2015

Grape variety: 100% Malbec

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

Vineyard details: alluvial soil and drip irrigation.

Altitude: 1,050 m.a.s.l.

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

Vine cultivation: vertical shoot position trellising.

Harvest details: harvested the last week of March.

Hand picked in small cases.

Yield: 12,000 kg/Ha.

Vinification: grapes were destemmed and crushed.

Maceration before fermentation.

Alcoholic Fermentation: 20 days of fermentation in stainless steel tanks at 26°C. Natural malolactic fermentation.

Ageing process: in French oak barrels for 6 months.

Bottling ageing for 5 months.

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.

Alcohol content: 13.5 % Vol. (20° C)

Total acidity: 5.25 g/l tartaric acid

Residual Sugar: 2.5 g/l

Serving Temperature 16°C

Cellar up to 3 years

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