



Sur de los Andes Malbec



Varietal: 100% Malbec

Elevation:

Practice:

Dry Extract:

Appellation: Mendoza (Argentina)

Production:

Alcohol: 14%

Acidity:

Residual Sugar:

pH Level:

Tasting Notes:

A young and fruity Malbec with fresh aromas of red berries. This Malbec has been fermented with native yeast. The bouquet is well defined with blackberry, boysenberry, black currant, touches of dark chocolate and anise.

Aging:

25% third use French oak barrels and 75% insert stave oak for 6 months

Winemaking:

Double sorting Table. Use of Native yeast. 30 days with 5 days of cold maceration. Temperatures between 28-31 Celsius to achieve complexity. 100% Malolactic fermentation.

Food Pairing:

Pair with grilled red meats or empanadas

Accolades:

Wine Enthusiast – 89 pts

