



Sur de los Andes Malbec Reserva

Varietal: 100% Malbec

Elevation:

Practice: : Without use of fertilizers, herbicides or insecticides.

Soil: Clay and limestone.

Alcohol %: 14

Appellation: Mendoza (Argentina)

Production:

Residual Sugar: gr / liter

Acidity: gr / liter



Tasting Notes: Earthy black-plum and berry aromas are chunky and grapy. This Malbec stays on course via a full, dense and chewy palate. Jammy blackberry and cassis flavors finish bulky, with touches of leather, salt and herbs.

Aging: 80% Second and third use and 20% first use French Oak during 12 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

2016 91 J. Suckling

2209 W 1st Street Suite 111 Tempe AZ 85281
p. 480 557 8466 f. 480 557 0556

www.classicowines.com