

SOLOCONTIGO

PRIMERA AMANTE MALBEC 2012



Vineyard Location: Los Sauces, Tunuyan, Uco Valley, Mendoza.

Vineyard Altitude: 4200 feet above sea level.

Grapes: 100% Malbec.

Soil: Poor rocky soil with loam in its composition.

Harvesting: Manual harvest in 16 kg cases.

Yield: 4.5 ton / acre

Vinification: Hand harvested grapes passed through two hand-sorting tables, first as whole clusters and then as single berries after de-stemming. Cold maceration for 3 days. Traditional fermentation for 12 days at 28°C. and 3 days of post fermentative maceration.

Aging: Aged for 6 months on second use French oak, and 4 months in bottle before release.

Tasting Notes: Bright purple in color with an aroma full of fresh fruits and black pepper, accompanied by delicate hints of vanilla from the oak aging. On the palate, it is round and medium-bodied with gentle tannins.

Pairing: Pairs well with a wide range of foods such as beef, poultry, or even tomato sauce pastas.

Analysis: 14.0% alc. by vol

Residual Sugar: < 1,0 GR/L