



FINCA SUAREZ

PARAJE ALTAMIRA

GRAN MALBEC 2013

Varietal: 100% Malbec

Origin: Our vineyards in Paraje Altamira, Mendoza, Argentina

Altitude 1100 m.a.s.l. (3609 feet)

Calcareous Soil of alluvial origin

Vines between 9 and 15 years old

Organic Agriculture

Yield: 7000 kilograms per hectare or 2.83 tons per acre

Manual harvest

Cold maceration: 3 days at 10°C (50 F)

Fermentación: con levaduras indígenas 25 días entre 26° y 32°

Fermentation: with indigenous yeasts, for 25 days between 26° and 32°C (78.8 – 89.6 F)

Aging: 100% of the wine in French Oak and Foudre for 18 months

Alcohol: 14.5%

Acidity/pH: 4.91 / 3.8

Service temperature between 15° and 18° C (59 and 64.5 F)

To drink now or age up to 20 years

Tasting Notes:

De color violáceo brillante.

In nose, one can find black fruits and spices with a hint of floral and mineral freshness.

In mouth, crunchy acidity, chalky texture, full bodied with long finish.