



FINCA SUAREZ

PARAJE ALTAMIRA

GRAN MALBEC 2014

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 15 years old

Organic Agriculture

Yield: 6000 kilograms per hectare or 2.83 tons per acre

Manual harvest

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

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

100% Malolactic fermentation

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

Alcohol: 14.5%

Acidity/pH: 5,02/ 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:

Bright violet red color.

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

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