



FINCA SUAREZ

PARAJE ALTAMIRA

MALBEC 2015

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: 8000 kilograms per hectare or 3.23 tons per acre

Harvest: manual

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

Fermentation: with indigenous yeasts for 15 days between 24° and 30° C (75.2 and 86 F)

100% Malolactic fermentation

Aging: Concrete vats for 12 months.

Alcohol: 14%

Acidity/pH: 5.25 / 3.7

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, electric acidity, fine limestone tannins, medium-bodied, long finish.

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

To drink now or to age up to 10 years.