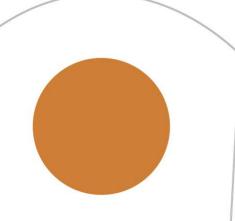


SOL ETERNO GOLD MALBEC 2017



SOL ETERNO

GOLD

MALBEC

Mendoza Argentina

VARIETIES Malbec 90% Cabernet Franc 10%

VINEYARDS Vista Flores, Valle de Uco.

DENSITY 5.500 plants / ha.

HARVEST Hand picked. First fortnight of April.

VINIFICATION Cold Maceration for 10 days at 6° C

Alcoholic fermentation at 27°-29° C with

natural yeasts for 28 days.

Malolactic fermentation and aging 100% in french oak barrels for 12 months.

No filtration.

TASTING NOTES: Ruby red color with violets tints. On the

nose, fruity, red and black fruits like

plums, raspberries and ripe blackberries, some licorice aromas and vanilla. Velvety tannins. Good acidity. Full-bodied. Very well balanced. Very elegant style. Long

and pleasant finish.