

**SOL ETERNO GOLD
MALBEC
2017**



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.