

**SOL ETERNO
MALBEC
2019**



VARIETIES	Malbec 100%
VINEYARDS	Vista Flores, Valle de Uco.
DENSITY	7.000 plants / ha.
HARVEST	Hand picked. End of March.
VINIFICATION	Cold Maceration for 5 days at 6° C Alcoholic fermentation at 27°-29° C with natural yeasts for 25 days. Malolactic fermentation and aging 50% in french oak barrels for 6 months. No filtration.
TASTING NOTES:	Ruby red color with violets tints. On the nose, fresh fruits like plums and raspberries, smoked aromas and some mineral notes. Round and elegant tannins. Good acidity. Full-bodied. Very well balanced. Long and pleasant finish.