

# TIERRA PROMETIDA

PLATINO  
MALBEC 2015



VARIETIES	Malbec 95% Cabernet Franc 5%
VINEYARDS	Malbec: Lujan de Cuyo y Valle de Uco Cabernet Franc: Valle de Uco.
DENSITY	5.500 plants / ha.
HARVEST	Hand picked.
VINIFICATION	Cold Maceration for 12 days at 6° C Alcoholic Fermentation at 25°-27° C with natural yeast for 20 days. Malolactic Fermentation and aging 100% in french oak barrels for 15 months. No filtration.
TASTING NOTES:	Deep ruby red color with violets tints. On the nose, complex, ripe black fruits,floral and spicy notes. Smoked, vanilla and chocolate aromas. On the palate, deep, intense and silky tannins. Good acidity. Full-bodied. Very well balanced. Very elegant style. Long and concentrated finish.
SERVING:	Suggested temperature 17° C