

# TIERRA PROMETIDA

PREMIUM  
MALBEC 2017



VARIETY	Malbec 100%
VINEYARDS	Lujan de Cuyo y Valle de Uco.
DENSITY	6.000 plants / ha.
HARVEST	Hand picked.
VINIFICATION	Cold Maceration for 10 days at 6° C Alcoholic Fermentation at 25°-27° C with natural yeast for 20 days. Malolactic Fermentation and aging 70% in french oak wood for 11 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.
SERVING:	Suggested temperature 16° C