

TIERRA PROMETIDA

MALBEC 2018



VARIETY	Malbec 100%
VINEYARDS	Lujan de Cuyo y Valle de Uco.
DENSITY	7.000 plants / ha.
HARVEST	Hand picked.
VINIFICATION	Cold Maceration for 6 days at 6° C Alcoholic Fermentation at 25°-27° C with natural yeast for 19 days. Malolactic Fermentation and aging 50% in french oak Wood for 6 months. No filtration.
TASTING NOTES:	Ruby red color with violets tints. On the nose, fresh fruits like plums, raspberries and blackberries, and some smoked notes. Round and elegant tannins. Good acidity. Very well balanced. Long and pleasant finish.
SERVING:	Suggested temperature 15° C