

PUNTO FINAL *MALBEC* 2023

Varietal Composition

Malbec.

Selection

Manual selection of clusters.

Maceration

Cold maceration for 3 days at 8°C, prior to alcoholic fermentation.

Alcoholic fermentation

Carried out with selected yeasts for 12 days in stainless steel tanks at controlled temperatures between 24 and 26°C (75 and 79°F).

Malolactic fermentation

Carried out in stainless steel tanks.

Aging

Young profile without contact with oak.

ANALYTICAL DATA:

Alcohol: 13.5%.

PH: 3.7

Total acidity: 5.20 g/l.

TASTING NOTES:

It is a wine with an intense red color with purplish glints. The nose is powerful with notes of red and black fruits, such as strawberries, blackberries and blueberries, and floral notes with a background of white pepper. The palate is sweet, juicy and with soft tannins. Its ample entry in the mouth invites a second glass. Fresh and long finish.

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