

PUNTO FINAL RESERVA *MALBEC* 2021

Varietal Composition

Malbec.

Grapes

From Pampa del Cepillo (1200 m.a.s.l. - calcareous soils), Paraje Altamira (1100 m.a.s.l. - calcareous soils) and Perdriel - Luján de Cuyo (950 m.a.s.l. - calcareous soils).

Vineyards

Yields less than 8 tons per hectare.

Harvest

Harvested by hand in plastic bins.

Selection

Double manual selection of clusters and berries.

Maceration

During 2 days at 8°C.

Alcoholic fermentation

With indigenous yeasts. Pumping-over movements are concentrated in the first half of fermentation to extract aromatic compounds and color while maintaining a friendly tannic structure.

Malolactic fermentation

Complete in stainless steel tanks.

Aging

French oak barrels for 10-12 months.

ANALYTICAL DATA:

Alcohol: 14%.

PH: 3.7

Total acidity: 5.10 g/l.

TASTING NOTES:

This wine at sight presents dark violet color, with black reflections. On the nose, it offers elegant combination of ripe plums, blackberries and flowers with hints of black pepper, aromas of chocolate and mocha. Concentrated and harmonious. It has fresh acidity and excellent structure and length.

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