



PUNTO FINAL RESERVA *MALBEC* 2024

Varietal Composition

100% Malbec

Grapes

From Valle de Uco; Chacayes (1200 m.a.s.l. - rocky soils),
Paraje Altamira (1100 m.a.s.l. - calcareous soils), and
Perdriel - Luján de Cuyo (950 m.a.s.l. - calcareous soils).

Vineyards

Yield lower than 8 tons per hectare.

Harvest

Harvest by hand plastic bins.

Selection

Double manual selection of clusters and berries.

Maceration

During 3 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 main-
taining a smooth tannic structure.

Malolactic Fermentation

Complete in stainless steel tanks.

Aging

French oak barrels for 10-12 months.

ANALYTICAL DATA:

Ph: 3.6

Total Acidity: 5.7 g/l

Residual Sugar: 1.9 g/l

Alcohol: 13.5%

NOTAS DE CATA:

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

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