



PUNTO FINAL ORGÁNICO *MALBEC* 2021

Varietal Composition

Malbec.

Grapes

Luján de Cuyo (950 m.a.s.l. - silt loam soils).

Vineyards

Our state in Perdriel, Luján de Cuyo, with certified organic vineyards. Yields less than 10 tons per hectare.

Harvest

By hand in plastic bins.

Selection

Manual selection of clusters.

Cold maceration

For 3 days at 8°C (46°F) prior to alcoholic fermentation.



Alcoholic fermentation

Carried out with selected yeasts for 10 days in stainless steel tanks at controlled temperatures of between 23 and 25°C.

Malolactic fermentation

In stainless steel tanks.

Aging

Young profile without contact with oak.

ANALYTICAL DATA:

Alcohol: 13.5%.

P.H.: 3.65

Total acidity: 5.20 g/l.



TASTING NOTES:

It's a wine with a dark violet colour. In the nose, it is intense and concentrated with notes of red and black fruits, such as raspberry, blackberries and blueberries. The palate is juicy with soft tannins. Fresh and balanced acidity.



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• punto final
organic wine
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