



## PUNTO FINAL RESERVA ORGÁNICO *MALBEC* 2021



### Varietal Composition

Malbec.

### Grapes

Sourced from Perdriel - Luján de Cuyo - block number 3 of our own estate.

### Vineyards

15 years old with yields below 8 tons per hectare.

### Harvest

Manual harvest in 17 kg plastic crates.

### Selection

Double manual selection of clusters and berries.

### Cold maceration

2 days at 8°C.

### Alcoholic fermentation

with indigenous yeasts for 10 to 12 days in stainless steel tanks.



### Malolactic fermentation

In stainless steel tanks.

### Aging

In French oak barrels.

### ANALYTICAL DATA:

Alcohol: 14%

pH: 3.65

Acidity: 5.02 g/l.



### TASTING NOTES:

Intense violet-red color. Its aromas remind of black fruits, especially ripe plum, with a subtle floral note. As the wine opens up, spice aromas contributed by its oak aging come through. On the palate, it is highly concentrated with good acidity and a sweet finish.



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