



Malbec

The Cafayate Reserve line's wines add complexity and intensity to the characteristic typicity of the terroir where they are born. Made only using grapes selected from old low-yielding vineyards and aged in French oak barrels, they faithfully express the sun, fruit and character of Cafayate.

TASTING NOTES

Color: Intense violace red with purple reflections.

Aroma: Ripe plum, raisins, sweet and toasted spices notes as a result of its ageing in oak.

Palate: Balanced, full-bodied, with sweet and ripe tannins and a smooth and toasted mouth finish.

Suggested pairing: Grilled red meat, ripe cheese, stews and kid goat meat.

Ageing potential: 4 years.

Serving temperature: 15° - 17° C



TECHNICAL DESCRIPTION

Varietal composition: 100% Malbec

Origin: Valle de Cafayate (5,750 f.a.s.l) Salta, Argentina

Maceration:

Pre fermentative: 72 hours at 8°C

Post fermentative: 10 days

Alcoholic fermentation: 7 days at 24-26°C

Malolactic fermentation: Yes

Ageing: 6 months in French oak barrels and 6 months in stowed bottles.

Cosecha: 2018

Alcohol: 14.7%vol

Azúcar residual: 3.30 g/L

Acidez total: 5.70 g/L

pH: 3.6

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