



Malbec

The nature's wisdom provides our high-altitude vineyards with unrivalled conditions: sunny days and cool nights, scarce rainfall and optimal soils for vine-growing, which helps make a serene, expressive and superior wine.

TASTING NOTES

Color: Intense violet red with purple highlights.

Aroma: Plum, raisins and red pepper notes.

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

Recommended pairings: Grilled red meat, ripe cheese and ragout.

Ageing potential: We recommend drinking this wine within one year after its harvest, or 4 years later at the latest.

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: 17 days

Alcoholic fermentation: 8 days at 24°-26°C

Malolactic fermentation: Yes

Ageing: No

Vintage: 2019

Alcohol: 13.6%vol

Residual sugar: 3.85 g/L

Total acidity: 5.55 g/L

pH: 3.6

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