

## Las Perdices - Reserva Malbec



### VARIETAL

100% Malbec

From Agrelo - Luján de Cuyo

### COMPOSITION

### TASTING

Intense violet-red color. Aromas of red fruits and raspberries, accompanied by notes of vanilla and coffee from its oak aging. Smooth on the palate, well-balanced, with flavors of plums, gooseberries, red fruits, violets, chocolate, and coffee. Smooth, ripe tannins. Long, pleasant finish. Ideal to accompany grilled meats or vegetables, pastas or hard cheeses.

### NOTES

### RECOMMENDED

16 - 18° C (60 - 64 °F)

### SERVING

### TEMPERATURE

### ALCOHOL

14,5%

### RIPENING

First two weeks of April

### HARVEST

Manual in 17 kg boxes (37 lbs)

### YIELD

7,000 Kg/Ha (6,200 lbs/acre)

### VINIFICATION

Prefermentative cold maceration for 7 days at 6 - 8° C (42-46 °F). Selected yeasts used. Alcoholic fermentation for 12 days with temperature controlled between 24 - 26° C (75-79° F). Daily punchdowns with pumpovers at the beginning of fermentation. Post-fermentative maceration for 10 days

### AGING

12 months in new American and French oak barrels.

### CONSERVATION IN PROPER STORAGE CONDITIONS

5 - 7 years

### TOTAL

Limited Edition of 10,000 bottles.

### ANNUAL PRODUCTION