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RED WINES

WHITE WINES

SPARKLING WINE

## Las Perdices - Malbec



### VARIETAL COMPOSITION

100% Malbec  
From Agrelo, Luján de Cuyo

### TASTING NOTES

Intense purple red color. Complex berry aromas with delicate oak touches. Soft in mouth, balanced, plum and cherry notes. Ideal to serve with red meat, pasta, fish and white meat with spiced sauces.

### RECOMMENDED SERVING TEMPERATURE

16-18° C (60 - 64 °F)

### ALCOHOL

14%

### RIPENING

Late March

### HARVEST

Manual in 17 kg boxes (37 lbs)

### YIELD

9,000 Kg/Ha (8,000 lbs/acre)

### VINIFICATION

Prefermentative cold maceration for 5 days at 6-8 °C (42-46 °F). Selected yeasts used. Alcoholic fermentation for 10 days with temperature controlled between 24-26 °C (75-79° F.) Daily punchdowns with pumpovers at the beginning of fermentation.

Post-fermentative maceration for 12 days

### AGING

8 months in French and American oak barrels.

CONSERVATION IN PROPER STORAGE CONDITIONS