

PARTRIDGE MALBEC

VINTAGE: 2017

VARIETAL COMPOSITION

100% Malbec

From Agrelo, Luján de Cuyo, 1030 m.o.s.l.

TASTING NOTES

Deep carmin red color. Notes of red fruits with a predominance of plums and blackberries. Also tobacco and coffee from aging wood. Complex, elegant and very intense.

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 12 days with temperature controlled between 24-26 °C (75-79° F.) Daily punchdowns with pumpovers at the beginning of fermentation.

AGING

8 months in French and American oak barrels.

CONSERVATION IN PROPER STORAGE CONDITIONS

2-4 years

TOTAL ANNUAL PRODUCTION

100,000 bottles

PRESENTATION

Case x 6 x 750 ml

Case x 12 x 750 ml