



Malbec reserva 2021

Variety	Malbec 100%	
Vineyard	Santa Berta Millapel	
DO	Itata Valley	
Alcohol	13,5%	alc/vol
Total acidity	3,64	g/L sulfuric
pH	3,55	
Residual sugar	2,64	g/l glucose
Free sulphur	13,00	mg/L
Total sulphur	74,00	mg/L
Volatile acidity	0,39	g/L acetic
MLF	100%	





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Winemaking notes

Clay loam soil with medium fertility. Yield of 10 ton/ha with 2.700 plants/ha and drip irrigation. Ungrafted vines on a trellis system.

Hand harvested. Destemmed, without crushing the grape. fermented at 25°C for 10 days. Devatted after 30 days. Then transferred to 7,000 litre French casks for the MLF process. After 8 months the wine is bottled.

Tasting notes

Deep ruby red colour. Fresh red fruit aromas. Wine with a medium body and great structure, which come together elegantly for a smooth, pleasant and inviting finish.

Ideal companion for light red meats, ready meals and sautéed vegetables.

Serve at 17°C





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Bottle

Type	Ecova Classica P28	
Colour	Green	
Weight	400	grs.
Volume	750	cc
Height	30,2	cms.
Diameter	7,5	cms.
Total weight	1.140	grs.
Barcode	0659438775389	



Case

Type	6 bottles in upright position	
Length	23,7	cms.
Height	31,4	cms.
Width	16,0	cms.
Volume	0,0119	m3
Total weight	7.190	grs.

