

FINCA MONTEFLORES



FINCA MONTEFLORES SELECCION MALBEC



Composition: 100% Malbec

Conduction System: Espalier.

Plants Density: 5,555 plants per hectare.

Yield by hectare: 6.800 kg/ha.

Pruning System: Cordon pruning.

Pruning Type: Short (4 to 6 buds per sprout).

Irrigation Purpose: Limiting grape size.

Selection Table: 100% bunch selection and berry selection.

Type of Tanks: 110hl tanks of epoxy cement and stainless steel tanks

Pre-Fermenting Maceration: Long maceration to extract aromatic precursors and color.

Pumping-over: Intensive pumping over for short periods to extract soft tannins.

Malolactic Fermentation: Yes.

Post-Fermenting Maceration: Long (15 days) to obtain volume, stabilize the wine and improve the anthocyaning/tannin ratio.

Aging: 50% of the wine for 12 months.

Oak Origin: 80% French; 20% American.

Type of Oak: Lightly toasted to achieve more structure.

Bottle Storing: Four months to obtain an open and harmonious wine.

Characteristics:

Ruby-colored, with complex ripe red fruits aromas and spicy nuances, this Premium Malbec is round, with soft tannins and good concentration in the mouth.

Tasting Temperature:

between 15°C (59°F) and 16°C (60°F).

Storing Time:

The time of potential guard for this wine is of 5 years

PROVA DA SAFRA 2010.

Hamburguer Ricciardi e saladas. Almoço em 24/08/2013.