

ALTOS DEL PLATA



M A L B E C 2 0 1 3

2013 Vintage

Harvest 2013 has been one of the most important harvests of the last decades in qualitative terms, thanks to the absence of climate risk factors. It was characterized by cool climate trends, excellent health conditions and scarce rain. Mild temperatures contributed to an extended ripeness, and cool nights helped with keeping a great acidity and a right aromatic development.

Vinification

- ① Grapes are hand-harvested at the ideal time, carefully ensuring maximum fruit expression and freshness.
- ② Full cluster pressing and cold must clarification.
- ③ Low temperature fermentation in stainless steel tanks.
- ④ Aging in oak barrels for 8 months.
- ⑤ Clarification, filtration and early bottling to keep freshness.

Tasting Notes

Color: Red with purple highlights.

Aroma: Intense. Characterized by red fruit notes such as cherry and redcurrant. A spicy outline with lavender notes and delicate sweet aromas of vanilla and coconut stand out.

Taste: Mouth filling and fresh. Predominance of marked tannins and a chocolate aftertaste.

Alcohol: 13,8%

pH: 3,77

Total acidity: 4,8 g/l



Safra 2013. Almoço no Jardim Grill, 28/06/2015.