



ETCHART

Privado

MALBEC

TECHNICAL DESCRIPTION

GRAPE VARIETIES	100 % Malbec
VINTAGE	2009
GROWING REGIONS	Valle de Cafayate - Salta - Argentina At 1.750 mts. above sea level
MACERATION	14 days total time
ALCOHOLIC FERMENTATION	Stainless steel tanks 25 - 27°C for 7 days
MALOLACTIC FERMENTATION	Yes - 100%
MATURING IN BOTTLE	6 months
ALCOHOL	14,0% by vol.
RESIDUAL SUGAR	4.1 gr/ lts
TOTAL ACIDITY	5.9 gr/ lts
PH	3,7

WINE DESCRIPTION

SIGHT	Deep red colour with violet traces.
NOSE	On the nose it keeps the aromas of the variety such as raisins, plum and black pepper enhanced by the typical characteristics of the terroir.
PALATE	Balanced and well structured in mouth, with supple and long aftertaste.
FOOD MATCH	Perfect to accompany meals such as red meat, pasta with soft sauces, omelettes and soft cheese.
SUGGESTED STORAGE	4 years
SUGGESTED TEMPERATURE FOR DRINKING	16°C - 18°C



PROVA DA SAFRA DE 2004

Salamito de javali, queijo e pão integral. Jantar em 05 de junho de 2010.