



VIZCACHERA®

RESERVA LINE ESTATE MALBEC

by VIZCACHERA

ELABORATION

This wine is made from 100% Malbec.

TASTING NOTES: Our emblem wine "Vizcachera Reserva Estate Malbec" is a faithful representative of the emblematic variety of Argentina. This wine contain a deep concentration of violet color with a complex aromatic profile, dominated by plums and cherries aromas. It has floral notes of violets, vainilla, chocolate and toast. Its natural acidity is balanced with round tannins and give it a distinguished long ending personality.

DATA SHEET

- Location: It's come from our fields located in Maipù, one of the most prestigious micro-terroir of the first zone in Mendoza Province. This fields has an altitude between (700-1000 m.s.n.m.)
- Harvest: Second week of April.
- Quantity per Ha: 100- 120 qq/ha.
- Methods of pruning: Spur pruning and Mix pruning.
- Irrigation system: Drip irrigation.
- Altitude: 650-700 m.s.n.m
- Type of Harvest: Manual harvest with plastic bins of 400 pounds.

DATA ANALYTICS

- Alcohol: 13,90%
- Residual sugar: 2,08g/l
- Total Acidity:5,75g/l
- Volatile Acidity:0,50 g/l
- Ph: 3,60

WINE SERVING TEMPERATURE AND FOOD PAIRING

- The ideal temperature for serving it is between 60.8 – 64.4 F°.
- We recommend it to pair with red meats dishes.

Presentation in Bottle: heavy small conical olive green bottle 750ml.

Safra 2019. Wine South America, Bento Gonçalves/RS, 21 a 23/09/2022.