



Malbec  
CROTTA  
750ml

Variety

100% Malbec

Vineyard

Region: Central Valley. Mendoza. Argentina

Soil Characteristics: Clay loam

Harvest: Manual, April

Pre-Fermentation

Maceration Pre-fermentative at 15° C

Fermentation

Method: Classic with 20 days macerations

Temperature: It reaches a maximum temperature of 29° C and then lowered and maintained at a temperature between 24° C and 26° C

Length: 6 days

Malolactic Fermentation: Natural

Tasting Notes

Colour: Its colour is red and has violet nuances

Aroma: Its aroma is to ripe red fruits

Flavor: Offers an combination of flavors to ripe plum just a little touch of vanilla and coffee

Technical Data

Alcohol: 14% volume

Ph: 3.6

Total acidity: 4,91 g / l