



Malbec Gran Reserva

Familia Crotta

750ml

Variety

100% Malbec

Vineyard

Region: Central Valley. Mendoza. Argentina

Soil Characteristics: Clay loam

Harvest: Manual, last March

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

Ageing

Its resting in French oak barrels during 8 months

Tasting Notes

Colour: Its colour is red and has violet nuances

Aroma: Has an aroma of red fruits and spices

Flavor: Offers an exquisite combination of flavors to vanilla, ripe plum and coffee. Has an excellent combination of tannins of great quality that provide great structure

Technical Data

Alcohol: 14.4 % volume

Ph: 3.6

Total acidity: 5.74 g/l