

LINDAFLORES

MALBEC 2015

VINTAGE CHARACTERISTICS

This harvest can be characterized by presenting a warm winter, a cool summer, and finally a rainy autumn. The resulting wines have the particularity of containing slightly low alcohol levels and higher acidity than usual, fresh wines with great potential.



VINEYARD Valle de Uco, (Vista Flores) Tunuyán. Mendoza, Argentina.
Elevation: 1.000 masl.

SOIL

Silt loam of alluvial origin, with gravel in the subsoil and calcareous deposits.

HARVEST

Hand harvested into small, 12 kg plastic bins. Double sorting of clusters and berries to achieve the highest quality.

WINEMAKING METHOD

Cold soaking at 8 °C for 20 days is followed by alcoholic fermentation, carried out according to our standards for microvinification in 225-liter French oak barrels, with 5% of the fruit added as whole clusters to heighten the freshness of this wine. Barrel rotation and manual pidgeage are performed throughout the process.

TASTING NOTES

Deep red with purple glints. Its highly complex aroma has notes of red fruit, spices and violets. It is complex and fruity on the palate, with round tannins. A balanced and elegant wine.

AGEING

Aged in French oak barrels from 16 to 22 months (60% first fill and 40% used)

SUGGESTED SERVING TEMPERATURE

14°C - 16°C.

WINEMAKER

Marcelo Pelleriti.