



# Petite Fleur

MALBEC 2018



100% MALBEC

VINEYARD LOCATION: 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 picking into small, 12 kg plastic bins. Double sorting of clusters and berries to achieve the highest quality.

WINEMAKING METHOD: Cold soaking at 7 °C for 5 days, followed by alcoholic fermentation at controlled temperatures in stainless steel tanks. Malolactic fermentation in French oak barrels.

AGEING: 50% of the wine is aged in 225-liter, 2nd fill and 3rd fill French oak barrels for 12 months. Then, it is aged in bottles for 6 months.

SERVING TEMPERATURE: Between 14 – 16°C

TASTING NOTES: Deep purple-red. Its aroma is reminiscent of red berries, dark fruit and spices as well. Fruity and complex on the palate, with round tannins. Persistent finish. An elegant and complex wine.

SUGGESTED PAIRINGS: It pairs well with pasta, stews, red meat and cheese.

#### AGRICULTURAL EXPERTS

*Ing. Fabián Dalesio*  
*Ing. Marcelo Canatella*

#### WINEMAKERS

*Marcelo Pelleriti*  
*José Mounier*