



## CALIBRE MALBEC RESERVA 2021

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**Varietal composition:** Malbec.

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**Grapes:** From Altamira (1.100 metres above sea level - calcareous soils), Vistaflores (1.200 metres above sea level - calcareous soils) and Valle de Uco (1.1000 metres above sea level).

**Vineyards:** Over 50 years old, with yields of less than 8 tons per hectare.

**Harvest:** Manual in 17 kg. plastic crates.

**Selection:** Double selection of clusters and berries.

**Maceration:** 10 days at 8° C.

**Alcoholic fermentation:** With native yeasts for 15 days in stainless steel tanks at a controlled temperature between 27 and 29° C.

**Malolatic fermentation:** In French oak barrels.

**Ageing:** In French oak barrels for 10 months.

**Elaborated and fractionated at origin.**

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### **ANALYTICAL DATA:**

Alcohol: 14%

PH: 3.8

Total acidity: 5.5 g/l

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### **TASTING NOTES:**

Calibre Malbec Reserva has a dark violet colour with black highlights. The nose offers an elegant combination of ripe plums, blackberries and violets with hints of black pepper intermingled with aromas of chocolate, vanilla and mocha. The palate is concentrated and rich, with aromas of red and black fruits, vanilla and tobacco, fresh acidity and excellent structure and length.