



## GRAFFIGNA MALBEC 2019

From multialtitude vineyards located in San Juan and Mendoza, Argentina. Regions with wide thermal amplitude (up to 68°F/20°C) and over 300 days of sun per year that produces top quality grapes. The Graffigna range transmits the true expression of each variety, with deep aromas, flavors and great concentration.

### WINE DESCRIPTION

**COLOR:** dark purple red, with violet hues.

**AROMA:** profound and fruit forward, especially black cherry and plum, in harmony with the notes of aging in wood.

**PALATE:** voluminous, friendly, intense, with a good mid-palate and excellent tannic structure.

**SUGGESTED FOOD MATCHING:** perfect pair with argentinian asado and roasted chicken.

**SERVICE TEMPERATURE:** at 50-53 °F (15/17°C).

### TECHNICAL DESCRIPTION

**VARIETAL COMPOSITION:** 100% Malbec

**ORIGIN:** Mendoza – Argentina.

**SKIN MACERATION:** 15 days

**ALCOHOLIC FERMENTATION:** 8 days at 75-78°F (24-26°C).

**MALOLACTIC FERMENTATION:** yes

**AGING:** in small concrete and stainless steel vessels

**ALCOHOL:** 13.5%

**RESIDUAL SUGAR:** 2.50 gr/L

**TOTAL ACIDITY:** 5.50 gr/L

**PH:** 3.65