



WWW.GRAFFIGNAWINES.COM

GRAFFIGNA MALBEC 2018

From multialtitude vineyards located in San Juan and Mendoza, Argentina. A region with wide thermal amplitude (up to 68°F/20°C) and over 300 days of sunshine per year that produces top quality grapes. The Graffigna range transmit 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, with ripe red berries, sweet spices and a hint of black pepper by toasted notes from its oak aging.

PALATE: good body in the middle palate, with an excellent tannic structure.

SUGGESTED FOOD MATCHING: it pairs well with argentinian asado and poultry.

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

TECHNICAL DESCRIPTION

VARIETAL COMPOSITION: 100% Malbec

VINTAGE: 2018

ORIGIN: San Juan and Mendoza – Argentina.

SKIN MACERATION: 15 days

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

MALOLACTIC FERMENTATION: yes

OAK AGING: 80% in french and american oak, during 12 months.

ALCOHOL: 14%

RESIDUAL SUGAR: 2.80 gr/L

TOTAL ACIDITY: 5.40 gr/L PH: 3.65

SINCE  1870
GRAFFIGNA
ARGENTINA