



GRAFFIGNA MALBEC 2021

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: Deep purple color, with violet hues.

AROMA: The aroma is intense, highlighting the fruity expression, especially black cherry and plum, in harmony with the notes of oak aging. .

PALATE: The palate is voluminous, with a good mid-palate and excellent tannic structure.

SUGGESTED FOOD MATCHING: It is an ideal Malbec to accompany Argentine barbecue, empanadas criollas and spicy food.

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

TECHNICAL DESCRIPTION

VARIETAL COMPOSITION: 100% Malbec

ORIGIN: Argentina.

SKIN MACERATION: 15 days

ALCOHOLIC FERMENTATION: 8 days at 78-80°F (26-27°C).

MALOLACTIC FERMENTATION: Yes, 100%-

AGING: 40% percent of the blend was in concrete and stainless steel vats (fruit components, no Wood), on its own fine lees, and 60% in Fench oak for 9 months.

ALCOHOL: 13.5%

RESIDUAL SUGAR: 2.50 gr/L

TOTAL ACIDITY: 5.50 gr/L

PH: 3.60

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