



SINCE  1870
GRAFFIGNA
ARGENTINA

MALBEC - 2019

100% Malbec

Uco Valley, Mendoza, Argentina.

Alcohol: 13,5 %
Residual Sugar: 2,20 g/l
Total acidity: 5,50 g/l
pH: 3,50

Vineyard characteristics:

Average yield: 10 Tn/Ha.
Vine training system: Vertical shoot position.
Irrigation: Drip
Age: 30 years.

Harvest and Production:

Harvest is carried out by hand, in different profiles of aromatic maturity: floral, fresh and mature.
Alcoholic fermentation takes place at 26 - 27°C for 10 days.
Movement during fermentation is manual and subject to daily tasting.
Classical production with maceration for a total of 18 days.
Vinification took place in small concrete vessels.
The foot of the vat used is a Bayanus strain.
Malolactic fermentation occurs in 100% of the wine.
The wine obtained is 100% free-run; it is not blended with press wine.

Aging:

Of the blend, 30% remains in concrete vessels (fresh fruit component without oak), and 70% is aged in used French barrels for 12 months.

Tasting Notes:

Alluring violet-red in color, the wine boasts fresh fruit aromas which balance the delicacy of the violets with notes from aging in oak. Excellent attack and fruit concentration typical of Malbec. Medium-firm on the palate but at the same time, elegant.
Pairing: The Malbec pairs perfectly with grilled Argentinian beef with an entrée of empanadas criollas.
Recommended service temperature: 16°C.