

SOLOCONTIGO

PRIMERA AMANTE MALBEC 2014



Vineyard Location: Los Sauces, Tunuyan, Uco Valley, Mendoza.

Vineyard Altitude: 4200 feet above sea level.

Grapes: Malbec 100%.

Soil: Poor rocky soil with loam and clay in its composition.

Harvesting: Manual harvest in 16 kg cases.

Yield: 4.5 ton / acre

Vinification: Hand harvested grapes passed through two hand-sorting tables, first as whole clusters and then as single berries after de-stemming. Cold maceration for 3 days. Traditional fermentation took 12 days at 28°C. 3 days of post fermentative maceration.

Aging: 50% second use French oak, 25 % third use French and 25% stainless steel, for 6 months.

Analysis: 14.0 % alc. By vol

Residual Sugar: < 1,0 GR/L

Tasting Notes: In color, it is a bright purple, with an aroma full of fresh red fruits and delicate black pepper, accompanied by delicate hints of vanilla from the oak aging. On the palate, it is round, medium bodied with gentle tannins.

Pairing: Pairs well with a wide range of foods from beef, white meat or even meat-based pastas.