



## *Gran Reserva Malbec*

<b>VINTAGE</b>	2012
<b>VARIETY</b>	Malbec
<b>ORIGIN</b>	Colchagua Valley - Coast
<b>VINEYARD LOCATION</b>	Lolol (La Hacienda area)
<b>CLIMATE</b>	Temperate Mediterranean
<b>SOIL</b>	Clay loam and alluvial
<b>PLANTED</b>	1998
<b>PLANTING MATERIAL</b>	Mass selection and ungrafted rootstock
<b>TRAINING SYSTEM</b>	Bilateral cordon trained
<b>MESOCLIMATE</b>	The Malbec is grown in El Huaico, the warmest area in the farm, although its location within the lot receives certain influence of coastal winds.
<b>HARVEST</b>	First two weeks of April. By hand, early morning, to benefit from lower temperatures, in 12-14 kg containers
<b>YIELD</b>	8.000 kg/ha. 2,5 kg/vine
<b>WINEMAKING</b>	Manual selection before and after destemming, on a vibrating table. 5-day cold maceration. Alcoholic fermentation in 130 hL stainless steel tanks, in a controlled temperature between 25 and 28°C, for 10 days. Incubated for 25 days in total. Malolactic fermentation within the tank.
<b>AGING</b>	12 months in French oak
<b>BLEND</b>	100% Malbec
<b>pH</b>	3,5
<b>ALCOHOL</b>	14,5
<b>BOTTLE FEATURES</b>	Low conical Bordeaux. Ecological, lightweight
<b>BOTTLE CLOSURE</b>	Natural cork
<b>PRODUCTION</b>	12.650 bottles (750 cc)
<b>SHELF LIFE</b>	8-10 years
<b>SERVING TEMPERATURE</b>	16-17°C
<b>FOOD PAIRINGS</b>	For its style, our Malbec could perfectly pair pork tenderloin with mustard, besides shredded beef with soft rice pilaf, or meat and bacon croquettes and fines herbs.
<b>TASTING NOTES</b>	<p><b>Appearance</b> Intense red with hues of violet</p> <p><b>Nose</b> The first notes are clearly floral (mainly violet) and also of very ripe dark fruits, almost jammed (blackberry and blueberry). The aging in French oak barrel provides aromas of sweet spices and soft toasty notes.</p> <p><b>Palate</b> This wine has a fresh mouthfeel, in accordance with its nose. It presents elegant tannins, and a good acidity stands out, captivating and leaving an agreeable finish.</p>