PRIMOGÉNITO MALBEC



VARIETAL COMPOSITION
100% Malbec

TECHNICAL DATA
Alcohol: 14.2%
Acidity: 5.5 g/L
Residual Sugar: 2.2 g/L
PH: 3.7
Vineyard Yield: 80 quintals/ha
Harvest: Manual.

WINEMAKING

Cold pre-fermentation maceration.

Fermentation with selected yeasts at controlled temperature.

Carbonic maceration: 10%.

Malolactic fermentation in concrete tanks at controlled temperature.

OAK AGEING: 12 months in first- and second-use French oak barrels.
SERVING TEMPERATURE: 16°C
AGEING POTENTIAL: 8 to 10 years.

TASTING NOTE

Intense, bright red colour with violet hues. Fruity nose with a predominance of stone fruit, such as plums and cherries, together with ripe berry fruit such as raspberries.

The nose is fresh, while on the palate the wine is clean and expressive, with good acidity and notes of mint over a background of vanilla and coffee. It has soft tannins and is very easy to drink.

ENÓLOGO: Nicolás Navío.
San Patricio del Chañar, Neuquén. Patagonia Argentina.