

PRIMOGENITO MALBEC

Sangre Azul



VARIETAL COMPOSITION

100% Malbec

TECHNICAL DATA

Alcohol: 13.9%

Acidity: 5.28 g/L

Residual Sugar: 1.7 g/L

PH: 3.60

Vineyard Yield: 60 quintals/ha

WINEMAKING

Manual harvest. Cluster and berry selection.

Cold pre-fermentation maceration at 10°C for 2 days.

Fermentation in first- and second-use French oak barrels, using indigenous yeasts. The wine includes 15% whole clusters, with a total maceration period of 18 days.

OAK AGEING: 20 months in French oak barrels.

SERVING TEMPERATURE: 16°C

AGEING POTENTIAL: 10 to 15 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

WINEMAKER: Nicolás Navío.

San Patricio del Chañar, Neuquén. Patagonia Argentina.

