

LAS PIEDRAS PURA VID

MALBEC



Strain: Malbec 100% .

Region: Barrancas, Maipú, Mendoza, a 800 masl.

Soil: Barrancas can be divided into 2 types of soil: silty surface with rocky structure (Mendoza River alluvial stones) to the north and deep sandy areas to the south.

Climate: It is characterized by the daily thermal amplitude, (up to 20° between day and night) and the warmth of summer. Barrancas has an arid temperate climate. It rains about 200mm on average per year.

Harvest: Mechanical harvest in bins. In the winery, clusters are selected, then they are destemmed and cold macerated for 2 days according to the winemaker's tasting.

Reception: is done on a grape-bunches selection belt, which guarantees health, cleanness and strain purity.

Production: after destemming, the grapes are transported in stainless steel buckets to the fermentation vessel.

Yeasts: selected yeasts are used.

Alcoholic fermentation: Fermentation is traditional with selected yeasts at a temperature of 26 to 28°C.

Malolatic fermentation: with native bacteria.

Aging: It has a light passage through American oak, allowing the primary smells of the vine to be reflected.

Stabilization: unfiltered wine only stabilized by cold.

PH: 3.65.

Alcohol: 13.2 % Vol.

Tasting notes:

View: It has an attractive ruby red color.

Nose: red fruits stand out, such as plum, blackberries and subtle notes of vanilla.

Mouth: the freshness of a young wine is combined with the characteristic imprint of the Barrancas terroir. It is a medium bodied winewhere red fruits predominate. Good acidity and persistent on the palate. Ideal to accompany snacks, meat pies and pasta such as spaghetti with filetto sauce.

Serving temperature: between 16°C and 18°C.

Enologist: Rolando Lazzarotti.