



AD ASTRA

Gran Malbec

Uco valley, Mendoza

Single Vineyard & Estate Bottled

TASTING NOTES

Full bodied, ripe red fruit & plums.

EYES: Deep carmine red.

NOSE: Bold, fruit forward with hints of cardamome and vainilla.

MOUTH: Different layers of notes. Velvet sensation & pepper hints. Daring and vibrant.

VINEYARD

Altitude: 1200 mts over sea level

Trellising system: vertical trellis: 2mts

Production: 6000 kg/ha

Density: 5800 plants/has

Irrigation: Drip system (water from defrost from the andes)

Age of vineyard: 15 years

Average temperature: Great thermal amplitude between 82/95 50/41F

Soil: alluvial, stony

Pruning: double guyot

Description of vineyard: High density of plantation, microterroirs.

Harvest: Middle of april

VINIFICATION

Fermentation: Entire berries in concrete vats

Yeasts: Indigenous

Alcoholic fermentation: 15 days at 26 c (78f)

Malolactic fermentation: Natural by the end of may.

Maceration: 4 pump overs per day & 2 delestages. 17 days skin maceration.

Maturation: Natural cold stabilization unfiltered

Ageing: 60% 12 months french & american oak

Time in bottle: 12 months

ANALYTICAL INFORMATION

Alcohol: 14,5

Total acidity: 5,70 g/l tartaric acid PH: 3,7

Residual sugar: 2,80g/l

Can be stored for: 10 years | Units per box: 12 | Boxes per pallet 1x1,20: 70/80

