



# AUREO PUNTO

Malbec | 2018

Uco valley, Mendoza

Single Vineyard & Estate Bottled

## TASTING NOTES

**Eyes:** Ruby intense, with sparkling purple bluenotes.

**Nose:** Intense red fruit aromas, raspberries and cherries pepper & vainilla.

**Mouth:** Velvet like sensation, open start and long end.

## VINEYARD

**Altitude:** 1200 mts over sea level

**Trellising system:** vertical trellis: 2mts

**Production:** 7000 kg/ha

**Density:** 5400 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:** Stony, alluvial.

**Pruning:** double guyot

**Description of vineyard:** High density of plantation, microterroirs.

**Harvest:** Middle of april

## VINIFICATION

**Fermentation:** Stainless steel tanks

**Yeasts:** Indigenous

**Alcoholic fermentation:** 21 days at 25,5 c (78f)

**Malolactic fermentation:** Natural by the end of may.

**Maceration:** 4 pump overs per day & 3 delestages total. 22 days skin maceration

**Maturation:** Natural cold stabilization unfiltered

**Ageing:** 20% in french & american oak .

**Time in bottle:** 9/12 months

## ANALYTICAL INFORMATION

**Alcohol:** 14,5

**Total acidity:** 5,40 g/l tartaric acid PH: 3,7

**Residual sugar:** 2,80g/l

Can be stored for: 7/ 10 years | Units per box: 12 | Boxes per pallet 1x1,20: 70/80

