



AUREO RUTA 90

Gran Malbec | 2018

Uco valley, Mendoza

Single Vineyard & Estate Bottled

TASTING NOTES

Full-bodied, ripe fruit.

Eyes: Violet black carmine red

Nose: Bold, fruit forward with hints of chocolate and vainilla.

Mouth: Lingering end, different layers of sensations and notes. Smooth, vibrant.

VINEYARD

Altitude: 1200 mts over sea level

Trellising system: vertical trellis: 2mts

Production: 6000 kg/ha

Density: 4800 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: 14 days at 26c (78f).

Malolactic fermentation: Natural by the end of may.

Maceration: 4 pumpovers per day, 2 delestages. 14 days skin maceration

Maturation: Natural cold stabilization unfiltered

Ageing: 12 months french & american oak

Time in bottle: 9/12 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: 7 years | Units per box: 12 | Boxes per pallet 1x1,20: 70/80

