

WINE NOTES

RESERVE MALBEC

Wine
Reserve Malbec

Vintage
2008

Grape
Malbec

Valley
Maipo

Harvest
Hand picked in 12-14 Kg. containers, then changed to 450 Kg. bins where the grapes are taken to the cellar

Alcoholic Fermentation
Between 7 to 10 days at temperatures between 26-29°C

Aging Process in Barrels
Eight months in French Oak

Aging Process in Bottle
Eight Months

Tasting Notes

Color

Intense violet and deep tones

Aroma

With an intense aroma of ripe prunes, flowers and cinnamon

Palate

Well structured, rounded and complex tannins that give a pleasant sensation in mouth

Food Pairings

Cheeses or barbecued red meats

Cellaring Potential

Best during the first 3 to 5 years kept at 14-15°C



Brilliant *Spices* **STRUCTURE** *AROMAS* *Tannins* **BODY**