

Valle las Acequias Malbec Oak 2007

VARIETY: 100% Malbec

ORIGIN: Estate “Don Angelino” – Alto Medrano – Mendoza

AGE OF THE VINEYARD: 85 years old. Balanced production.

HARVEST: hand-picked in small plastics baskets, during the fourth week of March and first of April, to obtain the optimum maturity of the grapes.

VINIFICATION: selected clusters of grapes, yeast and prolonged maceration. 10 months in barrels of French Oak, 6 months in bottle

DESCRIPTION: with its own personality, defines the nobility of the Argentine malbec.

COLOR: brilliant red ruby, deep intensity, and masked violets.

AROMA: red fruits, with subtle notes of snuff and chocolate. Oak gives to this wine elegance and soft vanilla touches.

FLAVOR: intense, complex, dry fruits and vanilla. Balanced tannins, long end in the palate.

SUGGESTION: serve between 16°and 18°, in an appropriate place; it can be kept no less than ten years. Excellent to accompany red meat and cheeses

