



SERBAL MALBEC

TECHNICAL INFORMATION



Grape variety :	100% Malbec
Origin :	Finca Atamisque (San José, Dto Tupungato, Provincia de Mendoza)
Alcohol content :	13,50% by vol
Acidity :	5,2 g/l (in tartaric acid)



VINEYARDS

Altitude :	4.300 feet asl
Training system :	double guyot
Soil :	alluvial soil with a rock foundation and top layers of sand-textured earth.
Irrigation :	drip irrigation system
Hectare yield :	80 qq/ha - 8000 kg/ha
Harvest :	first week of April, picked by hand in 18 kg cases



PRODUCTION

Selection :	double (bunches / berries)
Flow :	by gravity (without using pumps)
Cold maceration :	6 days at 8°C
Fermentation :	25 days between 25°C and 28°C in temperature controlled stainless steel tanks
Post maceration period :	4 days in contact
Malolactic fermentation :	100% in stainless steel tanks (natural)
Ageing potential :	4 years



Colour :	Intense red with purple hints.
Aroma :	Floral notes of violets, with delicate red fruits.
Mouth :	Unctuous, intense with a remarkable typicity of the varietal.