

NOSOTROS

MALBEC



VINTAGE	2011
VARIETALS	100% Malbec.
REGIONS	Finca La Delfina, Altamira (Uco Valley)
ELEVATION	1.150 m AMSL (average)
HARVEST METHOD	Hand-Harvested
VINIFICATION	Carefully selected clusters. 4 days of cold maceration. Native yeast. Pump overs and delestage three times a day. Extended 40 day maceration at a Max. Temp. of 31°C. Part of the grape is fermenting in 500 litros barrel and concrete egg. Sur lees conservation with batonage. Malolactic fermentation in barrels.
ANALYTICS	ALCOHOL 15% ACIDITY 6.4 g/l
OAK AGEING	16 months, 100% new French oak.
TASTING NOTES	A glass-coating opaque purple color, it sports an alluring nose of toasty oak, mineral, licorice, lavender, exotic spices, and assorted black fruits. Dense, rich, and voluptuous on the palate, this is a full-bodied beauty.
PAIRING	Grilled or roasted red meat, quail stuffed with sausage or any other great meat you can dream up.

TECHNICAL SHEET

SUSANA BALBO WINES
MENDOZA - ARGENTINA