

CRIOS

MALBEC



VINTAGE	2013
VARIETALS	95% Malbec, 5% Bonarda.
REGIONS	Luján de Cuyo and Uco valley
ELEVATION	1.140 m AMSL (average)
HARVEST METHOD	Hand-Harvested
VINIFICATION	Max. Temp. 28° C - 31° C. With a 15/20 days maceration.
ANALYTICS	ALCOHOL 13.9% ACIDITY 5.2 g/l
OAK AGEING	9 months in 70 % French oak, 30% American oak.

TECHNICAL SHEET

DOMINIO DEL PLATA WINERY
MENDOZA - ARGENTINA