

# NOSOTROS

MALBEC



VINTAGE	2009
VARIETALS	100% Malbec.
REGIONS	Agrelo (Luján de Cuyo)
ELEVATION	1.080 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. Sur lees conservation with batonage. Malolactic fermentation in barrels.
ANALYTICS	ALCOHOL 14,5% ACIDITY 6.2 g/l
OAK AGEING	18 months, 100% new French oak.

## TECHNICAL SHEET

DOMINIO DEL PLATA WINERY  
MENDOZA - ARGENTINA