

# TIEMPO DE VALIENTES

DE BATALLA

MALBEC



**VARIETY:** 100% Malbec .

**REGION:** Medrano, Junin and Perdriel , Lujan de Cuyo Mendoza.

**AGE:** vineyards over 80 years old.

**HEIGHT:** Between 700-750 meters above sea level (Medrano) and 950 meters above sea level ( Perdriel )

**SOIL TYPE:** Medrano soils, of aeolian origin, sandy loam and silty sand texture, and in Perdriel , alluvial, sandy loam on the surface with abundant boulders and rocks at shallow depth.

**CONDUCTION:** espalier.

**IRRIGATION:** drip.

**HARVEST DATE:** 2nd half of April on both farms.

**YIELD:** 80 qq / ha Medrano, 65 qq / ha Perdriel .

**VINIFICATION:** manual harvest in 400kg bins.

The grapes are cooled for cold maceration for 48 hours . Classic fermentation

with selected yeasts at a temperature of 24-26 °C. Remounts and delestages in the early stage of fermentation, followed by gentle stomping and sporadic pumping over.

It is fermented with practically untoasted oak staves to give all the prominence to the fruit and the influence of the terroir .

A long and controlled maceration is carried out, by tasting and analysis, to achieve greater complexity in the mouth, but to preserve the fruit. Malolactic fermentation . The aging takes place in stainless steel tanks .

**TASTING NOTES:** Ruby red in colour with violet edges. On the nose it is perceived as fresh, with aromas reminiscent of eucalyptus or menthol, plum, cherry and black fruits. Soft notes, both on the nose and in the mouth, of vanilla and dulce de leche. On the palate it is sweet and delicate at first, with good persistence and fruity memories.

**ALCOHOL :** 14.0%

**SUGAR :** 2.50 g/l

**TOTAL ACIDITY:** 5.60 g/l

**PH :** 3.60

**PAIRING:** Roast, pasta, stews, braised meats, or simply a good movie.

**SERVING TEMPERATURE:** 16 - 18 °C

**POTENTIAL AGING:** 4 years.