

TIEMPO DE VALIENTES

DE GUARDA

MALBEC



VARIETY: 100% Malbec .

REGION: Perdriel , Lujan de Cuyo, Mendoza.

AGE: vineyard over 100 years old.

HEIGHT: 950 meters above sea level.

SOIL TYPE: Alluvial, sandy loam on the surface, pebbles and rocks at shallow depth.

CONDUCTION: espalier.

IRRIGATION: drip.

HARVEST DATE: 2nd half of April .

YIELD: 65 qq /hectare average.

VINIFICATION: manual harvest in 400kg bins.

The bunches are selected. 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, then gentle stirring or stomping with occasional pumping over.

A long and controlled maceration is carried out to achieve greater complexity in the mouth according to tasting. Malolactic fermentation . 60% of the volume is aged in 300 L French oak barrels for 12 months and the remaining 30% in stainless steel barrels and cement vessels.

TASTING NOTES: It has a garnet red colour with violet tones. On the nose, red and black fruits are perceived, very characteristic of the varietal and its terroir . Its ageing in oak provides notes of spices and vanilla, which complete its complexity. On the palate it is juicy, long, persistent and with a pleasant finish.

ALCOHOL : 14.5%

SUGAR : 2.60 g/l

TOTAL ACIDITY: 5.50 g/l

PH : 3.65

PAIRING: Asado, lamb, game meats, stews, pasta with bolognese , cheeses, or a good chat with friends.

SERVING TEMPERATURE: 16 - 18 °C

POTENTIAL AGING: 8 years.