

PUNTO FINAL RESERVA *MALBEC* 2021

Varietal Composition

Malbec.

Grapes

From Pampa del Cepillo (1200 m.a.s.l. - calcareous soils), Altamira (1100 m.a.s.l. - calcareous soils) and Perdiel - Luján de Cuyo (950 m.a.s.l. - calcareous soils).

Vineyards

Yields less than 8 tons per hectare.

Harvest

Harvested by hand in plastic bins.

Selection

Double manual selection of clusters and berries.

Maceration

During 2 days at 8°C.

Alcoholic fermentation

With indigenous yeasts. Pumping-over movements are concentrated in the first half of fermentation to extract aromatic compounds and color while maintaining a friendly tannic structure. Grapes from different origins are co-fermented. The grapes are cut in the vineyard.

Malolactic fermentation

Complete in stainless steel tanks.

Aging

In first and second use French oak barrels for 10-12 months. It is then kept in bottle.

ANALYTICAL DATA:

Alcohol: 14%.

PH: 3.7

Total acidity: 5.10 g/l.

TASTING NOTES:

This wine at sight presents dark violet color, with black reflections. On the nose, it offers elegant combination of ripe plums, blackberries and flowers with hints of black pepper, aromas of chocolate and mocha. Concentrated and harmonious, repeating aromas perceived on the nose and complemented by herbal notes such as fennel. It has fresh acidity and excellent structure and length.

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