

## **PUNTO FINAL MALBEC 2021**

**Varietal composition:** Malbec

**Grapes:** from Valle de Uco, Mendoza (1,100 mts. s.n.m. Calcareous soils) and Luján de Cuyo, Mendoza (950 mtd. s.n.m. silty loam soils)

**Vines:** more than 20 years old.

**Grapes selection:** handpicked bunches of grapes.

**Masceration:** cold peel masceration by 3 days at 8°C before alcoholic fermentation.

**Alcoholic fermentation:** Carried out with selected yeasts for 12 days in stainless steel tanks at controlled temperatures of between 24° and 26°C.

**Malolactic fermentation:** made in stainless steel tanks

**Ageing:** no contact with barrels.

### **ANALITYCAL DATA**

**Alcohol:** 14%

**PH:** 3.7

**Total acidity:** 5.30 g/L.

### **TASTING NOTES**

It features a ruby bright red color with violet flashes. Intense in nose, where we find fresh red fruits such as raspberries, cranberries

and blueberries. Floral hints as violets. Sweet, juicy and soft tannins in mouth. it's good volume gives the sensation to be chewy.

