

PUNTO FINAL ORGANIC MALBEC

Varietal composition: Malbec

Grapes: originating from Luján de Cuyo, Mendoza. (950 masl. - Silty loam soil)

Harvest: handpicked bunches of grapes.

Grapes selection: manual selection of bunches of grapes.

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

Alcoholic fermentation: cold peel masceration by 10 days at 8°C before alcoholic fermentation.

Malolactic fermentation: made in stainless steel tanks

Ageing: young profile with no contact with barrels.

ANALYTICAL DATA

Alcohol: 13.5%

PH: 3.65

Total acidity: 5.20 g/L.

TASTING NOTES

It features a deep dark violet color. Intense in nose, where we find a bunch of red fruits such as cranberries, blueberries. Juicy and soft tannins in mouth, fresh and balanced acidity.

FOOD PAIRING

Beef stakes and pasta.

