

CASSETTE

LIMITED EDITION WINES



MALBEC

Varietal composition: Malbec 97%-Cab Franc 3%.

Vyd Location: Alto Vistaflores, Tunuyán, Valle de Uco, Mendoza.

Altitude: 1150 msnm.

Age of plantation of the vyd: 2009

Trellis system: VSP.

Density of plantation: 5000 plants/ha.

Irrigation system: drip irrigation.

Moment of harvest: last week of March.

Harvest method: Manual, in 400kg plastic bins.

Type of Maceration: 3 days pre-fermentative cold maceration.

Total time of Maceration: 22 days.

Temperature of Fermentation: 22-25 °C.

Time in oak: 7 months.

Type of oak: 3rd use barrels and French and staves.

Alcohol: 14.5% by vol.

Residual Sugar: 3.35 gr/lt.

Ph: 3.65

AT: 5.70

Total Production: 11.873 bottles.