



Malbec 2 Zonas

100%

Vineyards:

The Uco Valley has a temperate climate, harsh winters and hot summers with cool nights. It is a privileged place for the production of premium quality grapes and wines, where the daily temperature amplitude is about 15°C, reaching a concentration of color and tannin in the grapes that allow obtaining wines of high color intensity, very perfumed on the nose. and silky on the palate with good body, wines are also created for prolonged aging in wood.

Soil:

75% Gualtallary
25% Vista Flores.

Valle de Uco, Mendoza.



Gualtallary

Where there are alluvial soils, poor in organic matter, stony and with calcium carbonates.

Vista Flores

Sandy, clayey, shallow and permeable soils.



Winemaking:

Ph:3,87

Analytical data: total acidity: 6 g/l

Ol:15.5 °GL

Height:1.100 masl

Harvest: Mid-April in Gualtallary, mid-March in Vista Flores.
Manual selection of bunches on tape.

Maceration: Film maceration is carried out in stainless steel tanks for 2 days at 8-10 °C, then it is transferred to 2000-liter concrete vats where the temperature is allowed to rise naturally to begin fermentation.

Fermentation: Start with indigenous yeasts up to 4 °GL and from there selected yeasts are added. With temperatures between 23 and 25 °C, daily pump-overs and two delestages are carried out throughout the fermentative process.

Aging: 12 months in second-use French oak barrels and first-use American oak barrels.

Guard potential: 8 years



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