

MALAJUNTA

Malbec

100% Malbec 2022

Region:: Vista Flores. Valle de Uco. Mendoza

Vineyards: 20-year-old high trellis system located at 1,020 meters above sea level.

Soil: of alluvial origin, with a rocky and clayey base; sand and rock on the surface allowing sufficient drainage and encouraging the vines to develop strong and deep roots.

Irrigation: a drip irrigation system is used, which, thanks to the permeability of the soil, we manage to control the vigor of the plant during the vegetative cycle.



Pedro Ximenez
Canari



Petit
Verdot



Bonarda
Carbenet Franc



Malbec
RESERVA



Cabernet
Franc
RESERVA



Winemaking:

PH: **3,64**

Analytical data: Total acidity: **6,5** g/l

Ol: **14,1** %v/v

Height: 1,200 masl

Harvest: manual beginning of March.

Maceration: pre-fermentative for 48 hours cold in pools of concrete.


Fermentation: with indigenous yeasts up to 4° of alcohol, then inoculated with LSA until the end of the fermentation. At temperatures between 22 and 26 oC, daily pump-overs and FML naturally in concrete pools, without going through wood.

Tasting Notes


Color: intense red with violet flashes and purple reflections. Clean and bright.


Nose: mineral hints, fresh red fruits, plum, floral notes and fresh fruits appear. Something minty, spicy notes such as thyme, white pepper and bay leaf.

Mouth: friendly entry with a medium and round finish, medium acidity with young tannins that mark a presence in the mouth.

 donozoberlanga

 info@bodegadonozoberlanga.com

 Oficina Comercial
Commercial Branch (+54 9 261) 15 5270 834

 Dr. Moreno 2865 | M5502ALB
Ciudad de Mendoza | Mendoza | Argentina

