

LE COMBAT

Malbec Orgánico (100% Malbec)

History

Le Combat originates from a family vineyard that is over 50 years old which we have named Finca Don Daniel, located in the town of Alto Salvador, San Martín, 40 km from the city of Mendoza. Its original owner belongs to the third generation of an Italian family, settled in Mendoza for more than 80 years.

Vineyards

The vineyards are located at 680 meters above sea level. With a temperate climate, the area has a large annual temperature range, favoring the vegetative rest of the plants and their development.



Region

Alto Salvador, San Martín, Mendoza.

Harvest

Manual, end of March.

The cluster must not lose its integrity.

Analytical data

Alcohol 15,50 % v/v

Sugar 4,30 gr./l.

Full acidity 6 gr./l

PH: 3,61

Fermentación

Complete with indigenous yeasts in concrete troughs, we use stone for the estate for a dipped hat. Temperature between 23 and 28 °C. 3 pump-overs and 3 closed ones are carried out. The pressing is done with hydraulic cage presses with low performance.

Maturation

It is left to mature for 6 months in concrete pools at a controlled temperature, favoring the development of spontaneous malolactic fermentation with French oak staves.

Tasting Notes

Eye: presents vivid, clean and bright colors. Attractive cherry red color touches. The nose expresses red fruits, cherry, strawberry jam, a touch of tobacco. The palate presents sweet, round and defined tannins with acidity with a subtle, intermediate finish.

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