



# MUNAY

**MUNAY IS QUECHUA FOR LOVE.**

*This is the first principle of the Andean way of life.*

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## VARIETAL COMPOSITION

100% Malbec

## VINEYARDS

Finca Río Seco: vineyards located at 1.700 mts above sea level in in Cafayate Valley, Salta.

## STRUCTURE

Back conduction in VSP System. Low yield of 8 tons/hectare. Vineyards age: 13 years old.

## HARVEST

1st and 2nd week of March.

By hand in bins of 20 kg.

## FERMENTATION

Cold pre-fermentative maceration for 4 days at 5°C. Alcoholic fermentation for 14 days at a controlled temperature between 26°C and 28°C. Post-fermentative maceration for 15 days. Spontaneous malolactic fermentation.

## ALCOHOL

14,30 %

## TOTAL ACIDITY

6.10 g/l

## pH

3,6

## RESIDUAL SUGAR

3,20 g/l



## TASTING NOTES

**Color:** intense ruby red, great vivacity, with violet notes.

**Aroma:** red fresh fruits such as raspberry, strawberry and cherry; combined with an spicy aroma due to the oak.

**Palate:** with a sweet and harmonious entry, balanced acidity and long and persistence final.

**Aging potential:** because of its structure its a wine that can be storage for 4 years.