



RESERVAS



MALBEC RESERVA

VARIETAL COMPOSITION

100% Malbec, from Agrelo, Luján de Cuyo, Mendoza. 1.030 m o. s. l. ARGENTINA.

TASTING NOTES

Intense violet-red color. Aromas of red fruits and raspberries, accompanied by notes of vanilla and coffee from its oak aging. Smooth on the palate, well-balanced, with flavors of plums, gooseberries, red fruits, violets, chocolate, and coffee. Smooth, ripe tannins. Long, pleasant finish. Ideal to accompany grilled meats or vegetables, pastas or hard cheeses.

RECOMMENDED SERVING TEMPERATURE

16-18 °C (60-64 °F)

RIPENING

First two weeks of April.

HARVEST

Manual in 17 kg boxes (37 lbs).

YIELD

7,000 kg/Ha (6,200 lbs/acre)

VINIFICATION

Prefermentative cold maceration for 7 days at 6-8 °C (42-46 °F) . Selected yeasts used. Alcoholic fermentation for 12 days with temperature controlled between 24-26 °C (75-79 °F). Daily punchdowns with pumpovers at the beginning of fermentation. Post-fermentative maceration for 10 days.

AGING

12 months in new American and French oak barrels.

CONSERVATION IN PROPER STORAGE CONDITIONS

5-7 years.

PRESENTATION

Case 6 bot. x 750ml

Case 12 bot. x 750ml

Wooden box 1 bot. x 750ml

Case 12 bot. x 375ml

viña las perdices

PIONEROS DE AGRELO

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