



## Santa Brasa Malbec-Blend 2017

**Description:** Easy to drink. A modern wine, dry with a certain sweetness.

**Tasting notes:** *Bright pure red, with floral aromas. Marked presence of red fruits such as wild cherries, raspberries and soft spices. Youthful and very pleasant. Intense palate of medium structure with soft tannins. Good acidity and warmth. Intense, long and well balanced aftertaste.*

**Wine:** 75% Malbec, 15% Tannat, 10% Petit Verdot - **Vintage:** 2017

**Analytical Data:** Alc 13.5% - Acidity: 2.40 g/l - Sugar: 5.80 g/l

**Vineyard:** Finca Tierras del Ande from Familia Otero Ramos in Luján de Cuyo (First Viticultural Area certificated **Controlled Designation of Origin for Malbec**). **Altitude:** 900 metres above sea level from 16 years old vines. Big **Temperature range:** 14°C between day and night. **Soils** are rocky and clayey with good permeability

**Yield/ha:** 10.000 kg per ha

**Harvest Methods:** Manual labor

**Winemaking:** Bunch sorting table and Berry sorting table. **Cold maceration** (pre-maceration) at 10°C (48-72 hours) - **Fermentation** in stainless steel tanks with individual temperature control system. From 15 to 20 days. The fermentation takes place with selected yeast between 20° to 26°C alternating pumping over (remontage) and delestage to obtain the best quality in tannins.

**Malolactic fermentation:** from 20 to 30 days. **Aging** in French and American oak barrels for 4 months. **Aging** in French and American oak barrels for 4 months

**Pairing suggestions:**

Variety of soft cheeses. Red meat. Grilled Vegetables and sautéed vegetables. Fish with cream sauces. Pasta with spicy or red sauces.