

Miras Crianza Malbec 2014

Viticulture:

- Region: Patagonia, Argentina.
- Province: Río Negro.
- Sub-Region: General Roca.
- Locality: Mainqué.
- Variety: 100% Malbec.
- Year of planting: N/A.
- Yield: 9,000 kg/ha.
- Harvest: Manual in boxes of 12 kg.

Vinification and Aging:

- Red Wine made with the technique of traditional fermentation with délestage.
- Maceration: 35 days.
- Fermentation Temperature: <28 ° C
- Malolactic Fermentation: complete.
- Aging: 100% of the wine is aged for 15 months in French and American oak barrels.
- Clarification: With fresh egg albumin.
- Bottling: Unfiltered.
- Number of Bottles: 3.000
- Aging in bottle: 6 months minimum in the warehouse before shipment to market.
- Cellaring Potential: 8 or more years.

Analytical Data:

- Alcohol: 14.5 v/v.
- Residual Sugar: 1.87 g/l.
- Total Acidity: 5.43 g/l.
- pH: 3.6.

Tasting Notes:

Deep violet red colour with black hues. Fruity aroma with marked presence of ripe black and red fruits such as blackberries, strawberries and raspberries, along with notes of toasted oak, tobacco, chocolate and cassis. On the palate, it is full bodied and unctuous, very engaging and round, with ripe and pleasant tannins.

