

AMPAKAMA



MALBEC

Very intense purplish red color. Complex in the nose with aromas of red fruits, such as cherries and sour cherries. The mouth-feel is smooth, fresh and fruity with sweet tannins. An ideal accompaniment for red meat dishes. The serving temperature is 16° - 18° C.

Year: 2012.

Yield: 100 QQ / Hectare.

Elaboration: Handpicked and classic maceration.

Varietal: 100% Malbec.

Alcohol: 13,5 % Vol.

Total acidity: 5.20 g/l.

Residual sugar: 4 g/l.

pH: 3.75.

Production: 10.000 cases x 12 bottles.


BODEGAS & VIÑEDOS



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