

LATITUD 34 – MALBEC

ORIGIN: Rivadavia, Mendoza, (Argentina)
VARIETIES: 100% Malbec

ANALYSIS:

<i>Alcohol:</i>	13.10 %
<i>pH:</i>	3.6
<i>Total Acidity:</i>	5.14 g/l
<i>Remaining sugar:</i>	4.42 g/l
<i>Volatile acidity:</i>	0.57 g/l
<i>Dry extract:</i>	27.41 g/l



WINE CHARACTERISTICS:

Our Malbec is produced with specially sorted grapes and handle in a way to generate the maximum soil expression getting a typical wine of Argentina. Grapes are harvested in plastic baskets of about 10 to 15 kgs. Winemaking follows traditional method together with use of the latest technology. Our fermentation tanks have the perfect size to let a good contact and then properties transfer between the skins/solid grape materials and the juice. The process finishes in the bottle where the wine fully gets life.

COLOR:

Violet and ruby hues.

AROMA:

Fresh, that remembers plums and cherries.

MOUTH:

Plums and cherries come to the mouth, giving space then to the presence of red and black fruits. Fresh, delicate and elegant wine.

WINEMAKER: Bodegas y Viñedos Carelli

PLEASE CHECK LISTING FOR CURRENT VINTAGE