

ZENTAS RESERVE – MALBEC

ORIGIN: La Consulta, San Carlos, Mendoza, (Argentina)

VARIETIES: 100% Malbec

ANALYSIS:

<i>Alcohol:</i>	13.90 %
<i>pH:</i>	3.67
<i>Total Acidity:</i>	4.92 g/l

VINEYARD:

This malbec comes from our own vineyard surrounding winery.
Altitude: 1050m or 3214 ft. Age of vines: 20 years

MARKETS:

United States; Canada; Brazil; Peru; Hong Kong; Philippines; Thailand; Poland; Lithuania; Lithonia; Japan; China; New Zealand; Australia; Korea; Ireland; Germany and Nigeria.

PROCESS:

Hand-Harvested during first week of April, keeping a correct ripen between tannins and sugar levels. Stemming machine is used to obtain whole berries, keep the fruit and avoid oxidation process. The Alcoholic fermentation takes 10 days. We carefully keep the temperature controlled, doing several pump-overs and delestages according to the daily analysis and tasting of wines. We carry out a complete malolactic fermentation of red wines to enhance their characteristics and complexity. In all the process we provide a long contact time with American and French oak.

TASTING NOTES:

To the sight: intense deep red color with black and violet hues.

To the nose: it is complex, plums with aromas of red berries and figs, it appears a soft tobacco and vanilla smell as secondary aroma.

To the palate: it is fresh, sweet, and creamy with a touch of dry fruits and a long finish. Superb tannins stand out giving a great velvet body to the wine.

FOOD PAIRING: ideal to serve with soft cheeses, some barbecues, dry fruits as nuts and chocolate mousse.

WINEMAKER: Lic. Sergio Gimenez.

BOTTLES PER CASE: 12 x 750 ml



PLEASE CHECK LISTING FOR CURRENT VINTAGE