

## ZENTAS VARIETAL – MALBEC

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

**VARIETIES:** 100% Malbec

**ANALYSIS:**

<i>Alcohol:</i>	13.60 %
<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 level. Stemming machine is used to obtain a whole berries to keep the fruit and avoid oxidation process. The Alcoholic fermentation takes 10 days, time we carefully keep the temperature is controlled, doing several pump over and delestages according the daily analysis reports and tasting of wines. We allow half malolactic fermentation of red wines to enhance its characteristics and complexity, but to keep the natural fruits that come to this great varietal. In all the process we look for the great spirit of Malbec

**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 smell appears as secondary aromas.

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

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

**WINEMAKER:** Lic. Sergio Gimenez.

**BOTTLES PER CASE:** 12 x 750 ml



PLEASE CHECK LISTING FOR CURRENT VINTAGE