



ALCHIMIA

*De los Andes*



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## ROBLE

**Malbec 2013**

Variety: 100% Malbec

Harvest: 2013

Appellation: Barrancas, Maipú, Mendoza

Production per ha: 12 tons.

Fermentation/Maceration: Selected bunches are de-stemmed. Pre-fermentative maceration is produced at low temperatures to preserve primary aromas. Alcoholic fermentation is produced at 26 degrees with inoculation of selected yeast. Maceration time is 21 days. Aging in oak during 6 months.

Technical Data: pH: 3.60

Acidity: 5.3 g/l

Alcohol: 13,5 % Vol.

**TASTING NOTES:** *This Malbec shows a deep red colour with violet hues. It offers a heady perfume of red fruits such as plums and raspberries. Delicate tannins and a long fruit filled finish.*

**PAIRING:** *The ideal wine for grilled meat. It also combines with pasta, mild to spicy cuisine and semi-hard cheeses.*

**SERVICE:** 16° C.

**TheSouthConnection**

a selected wine portfolio from Argentina