

TAPIZ

TAPIZ RESERVE MALBEC 2017



VARIETIES

100% Malbec.

REGION

Single Vineyard from San Pablo Estate, Uco Valley, Mendoza

VINEYARDS

SAN PABLO ESTATE

ALTITUDE : 4430 feet (1350 meters) above sea level

FEATURES : Characterized by cold nights due to the proximity of the mountains and altitude, it gives wines of great intensity in color, aroma and structure, destined for premium and aged wines.

FERMENTATION

Pre-fermentative maceration for 5 days at 8° C.

Alcoholic fermentation in stainless steel tanks for approximately 15 days at 28°C. Then rests on lees for 16 days.

Malolactic Fermentation 100 %.

AGING

10 months in French (75%) and American (25%) oak barrels of first and second use.

TASTING NOTES

Purplish red color. Intense aroma of red and black fruits such as redcurrant, raspberry and plum, well accompanied by delicate floral notes. Its time in oak provides notes of vanilla, chocolate, and toasted coffee in balance with the fruit. In the mouth it is pleasant, with ripe and sweet tannins. Long and persistent finish.

TECHNICAL INFORMATION

Alcohol 13.30 %

Acidity 5.45g/l

pH 3.74

Residual Sugar 2.13 g/l