

GRAN BOMBUS MALBEC TASTING NOTES

COLOUR: Deep Ruby with violet hues.

AROMA: Intense and pure aromas of ripe and soft red fruit such as plums and berries with toasty notes product of its aging in french and american oak.

PALATE: Powerful, tight and elegant. This wine displays intense ripe fruit flavours. The palate has intense concentration and generous weight, balanced by an underlying minerality and tight structure to shape a wine with lively tension and textural balance.

ANALYSIS: Alc. 14.0% | pH 3.6 | Res. Sug. 2,1 g/l

WINEMAKER NOTES:

Grapes were handpicked early in the morning using bins. Afterwords they were destemmed and crushed. Maceration before fermentation lasts 15 days in stainless steel tanks at 25-29 C. Natural Malolactic. 9 months aging in French oak casks and 6 months in bottle. The result is a hand-crafted wine combining the soft red fruit characters with an underlying minerality and fine structure.