



ABEJORRO
WINES

GRAN BOMBUS MALBEC

COLOR: Deep ruby with violet highlights.

AROMA: Intense and pure, with notes of soft, ripe red fruits such as plums and cherries.

PALATE: Powerful, precise, and elegant. This wine shows great intensity of ripe red fruits. On the palate, it is concentrated and generous in weight, balanced by a mineral character and a structure that gives shape to a wine with vivid tension and balanced texture.

ANALYSIS:

- Alc 14.0%
- pH 3.6
- Az. Res. 2,1

WINEMAKER'S NOTES:

The grapes were hand-harvested early in the morning using bins. They were then de-stemmed and crushed, followed by a pre-fermentative maceration. Fermentation lasted 15 days in stainless steel tanks at temperatures between 25-29°C. Natural malolactic fermentation. Aging in French oak barrels for 12 months, followed by 6 months in the bottle. The result is a “handmade” wine that combines soft red fruits with an adjacent minerality and fine structure.