



GRAFFIGNA MALBEC

From multialtitude vineyards in regions with wide thermal amplitude (up to 68°F/20°C) and over 300 days of sun per year that produces top quality grapes. The Graffigna range transmits the true expression of each variety, with deep aromas, flavors and great concentration.

WINE DESCRIPTION

COLOR: dark purple red, with violet hues.

AROMA: profound and fruit forward, especially black cherry and plum, in harmony with the notes of aging in wood.

PALATE: voluminous, friendly, intense, with a good mid-palate and excellent tannic structure.

SUGGESTED FOOD MATCHING: perfect pair with argentinian asado and roasted chicken.

SERVICE TEMPERATURE: at 50-53 °F (15/17°C).

TECHNICAL DESCRIPTION

VARIETAL COMPOSITION: 100% Malbec

ORIGIN: Mendoza, Argentina.

SKIN MACERATION: 15 days

ALCOHOLIC FERMENTATION: 8 days at 75-78°F (24-26°C).

MALOLACTIC FERMENTATION: yes

AGING: in small concrete and stainless steel vessels

ALCOHOL: 13,5%

RESIDUAL SUGAR: 2.50 g/L

TOTAL ACIDITY: 5.50 g/L

PH: 3.60