

Martino Malbec 2021

100% Malbec

Mendoza, Argentina
Alcohol: 14.5%

Profile

Intense and bright violet tones are observed, aromas of fresh red fruit are perceived on the nose, there are notes reminiscent of violets and slight notes of tobacco and chocolate. The palate has an elegant entrance is fresh, complex, has a good palate invites you to take a second glass.

Terroir

Altitude: 970 meters above sea level. Soil type: Loamy-sandy soil. Irrigation: Traditional furrow.

Harvest & Winemaking

A cluster selection is made, and are incubated at a low temperature during. 24 hours. Alcoholic fermentation with native yeast of the same vineyard to further enhance the characteristics of its area of origin. At the end of its alcoholic fermentation, a 5-day maceration is carried out. Spontaneous malolactic fermentation with native bacteria this generates an increased softness and smoothness characteristic of our wines. Then it has a slight passage through wood to increase the mouthfeel and to complete its roundness.

Tasting notes

Red fruits | Violets | Chocolate | Tobacco

Tips

Serving Temperature: 17° - 19°C

Decanting: None

Food pairing: Barbecue - Stamppot - Pizza - Grilled Vegetables

When to drink: between now and 2028

