

Martino Superiore Malbec 2017

100% Malbec

Mendoza, Argentina
Alcohol: 14.5%

Profile

A malbec that has a great intensity with blue, violet and black tones. On the nose we find aromas of plum, blackcurrant, raspberry. Very complex due to its aging in wood, highlighting the notes of cloves, vanilla and tobacco. In the mouth it is structured, with sweet and balanced tannins. The aging in oak barrels gives it personality, aromatic complexity and elegance.

Terroir

Altitude: 1010 meters above sea level. Soil type: Clay loam with pebbled subsoil. Irrigation: Traditional furrow

Harvest & Winemaking

A selection of bunches and grains is made. 2-day cold maceration. Alcoholic fermentation with indigenous yeasts in epoxy-coated cement tanks for 15 days at a temperature between 26 and 28°C, accompanied by daily pumping over and delestage according to the winemaker's tasting. Post-fermentation maceration for 20 days. 100% spontaneous malolactic fermentation to increase complexity in the nose and unctuousness in the mouth.

Tasting notes

Plum | Violets | Red & Black fruits | Vanilla | Cloves

Tips

Serving Temperature: 18° - 20°C

Decanting: None

Food pairing: Barbecue - Stamppot - Pizza - Grilled Vegetables

When to drink: between now and 2032

