

LOMAS DEL VALLE®

MALBEC
2013

100% Malbec
Average Yield: 4 tons/acre

HARVEST

After harvesting by hand on May 15, 2013, we select the best grapes, in search of optimal maturity. Grapes are then de-stemmed and gently crushed.

WINEMAKING

All grapes underwent a cold soak for 5 days at 50°F with 1 punch down per day to keep the cap wet. After the cold soak, the must was heated to 64°F to start the fermentation. The wine was fermented in opened tanks with 3 to 4 punch down per day and one rack and return at the optimal time during fermentation. Tannin management was carefully monitored to ensure appropriate extraction. Once fermentation was complete, there was post maceration for 5 to 7 days with one pump-over per day.

CHEMICAL ANALYSIS

Alcohol: 14% Vol
Total Acidity: 3.51g/L
Residual Sugar: 1.94 g/L
Volatile Acidity: 0.46 g/L
pH: 3.70

TASTING NOTES

Dark and deep inky purple red color. The nose shows fruit like blackberry and plum with a hint of violet flowers. It is velvety, smooth, and fresh in the mouth with fresh flavors like pepper, cassis and plums. Soft, round tannins and a long silky finish, distinctively influenced by the cool climate of Casablanca Valley.

