

DON MANUEL VILLAFANE RESERVE MALBEC 2012

ORIGIN

Mendoza

BLEND COMPONENT

Malbec: 100%

AGEING

In new and second use oak barrels during a year, French Boutes barrels.

WINE MAKING PROCESS

Manual Harvesting
Transport Cases of 20 kilos each
Soft crashing
Fermentation
Pumping over and maceration
Controlled natural malolactic fermentation
Auto clarifying racking
Bottling ageing for 12 months

TASTING NOTES

Purples hints, of very good intensity . Delicious, with a wonderful palate. Its aromas are a mix of plums, morello cherry, truffle and, as time goes by, chocolate, coffee and vanilla.

PAIRING NOTES

Pairs well with barbecued meats, strong cheeses, and mushrooms.

TECHNICAL ANALYSIS

Alcohol: 14.4 Vol %
Acidity: 4.69
Sug. Red.: 2.44
pH: 3.7

