

# Malbec



## Grape Variety

Malbec

## Alcohol Content

13,5

## Acidity

6,4

## pH

3,55

## Sugar Content

1,9

## Training Method

Espalier

## Vineyard Management

Drip irrigation, bilateral cordon pruning system

## Soil Profile

Deep sandy to sandy loam soil. Presence of clastic, gravel-like material, with some limestone.

## Harvest Date

Late March

## Harvest Method

Hand-harvested into 20-kilo bins

## Grape Reception

In concrete tanks

## Origin

El Mercado, Santa Rosa

## Altitude

569 m.a.s.l.

## Vine Age

2001

## Density

2,600 vines per hectare

## Best Served at

61–64.5°F

## Maceration

Post-fermentative maceration for 3 days at 20°C

## Fermentation

Spontaneous fermentation at 20°C using native yeasts, until total sugar reduction

## Malolactic Fermentation

With native bacteria for 30 days

## Aging

7 months in concrete tanks

## Bottling

September 2022

## Production

5,000 bottles

## Tasting Notes

This Malbec by Finca Feliz can be best described by its vibrancy, a word pointing to its distinctive aromas, overall freshness and lively color. Our desert terroir, made up of young and sandy soil profiles, contributes to the development of soft and pleasant tannins. Finally, a series of short macerations at low temperatures in concrete tanks result in a pure red-fruit and round feel on the palate.

## Winemakers

Matías Morcos / Lis Clément

