

Malbec



Grape Variety

Malbec

Alcohol Content

13,5

Acidity

5,5

pH

3,75

Sugar Content

1,9

Training Method

V.S.P.

Vineyard Management

Drip irrigation, bilateral cordon pruning system. Balance between leaf surface and kg of fruit.

Soil Profile

Loamy to sandy loam texture. Deep soils with significant root exploration potential, enhancing water irrigation efficiency.

Harvest Method

Hand-harvested into 400 kg bins.

Grape Reception

Crushing in stainless steel press. Fermentation in concrete vats.

Origin

El Marcado, Santa Rosa

Altitude

650 m.a.s.l.

Vine Age

2001

Density

2,600 vines per hectare

Best Served at

60.8°–64.4°F

Maceration

Post-fermentative maceration for 5 days at 25°C.

Fermentation

Spontaneous between 25° to 30°C, using native yeasts, until total sugar reduction.

Malolactic Fermentation

With native bacteria for 30 days.

Aging

6 months in concrete vats.

Bottling

October 11th, 2023.

Production

4,620 bottles.

Harvest Date

March 10th, 2023.

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.

Created by Lis Clement

