

CEIBO

MENDOZA - ARGENTINA

CEIBO MALBEC 2022



VARIETIES

100 % Malbec

REGION

Selections of different Terroirs from Mendoza.

VINEYARDS

From 850 mts to 1100 mts above sea level in Mendoza.

FERMENTATION

A cold pre-maceration takes place (5°-8°C) for 3 days to extract color and aromas. Fermented in stainless steel tanks for approx 10 to 14 days at 27°C in contact with French innerstaves.

100% Malolactic Fermentation

AGING

6 to 8 months in oak barrels.

TASTING NOTES

Purplish red colour. Aromas of red fruits like plums, strawberries and cherries. Delicate touch of vanilla and chocolate. The palate is balanced. Harmonious and long finish.

TECHNICAL INFORMATION

Alcohol 13.50 %

Acidity 5.58 g/l

pH 3.75

Residual Sugar 3.7 g/l

