



BLACKCABRA
ARGENTINA



BLACK CABRA MALBEC 2023



VARIETIES

100% Malbec

REGION

Selections of different Terroirs from Mendoza.

VINEYARDS

Our vineyards are located from 850 meters (2788 feet) to 1100 meters (3608 feet) 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 oak.

100% Malolactic Fermentation

AGING

6 to 8 months in oak barrels.

TASTING NOTES

Purplish red colour. Aromas of fresh red fruits like strawberries and cherries. Delicate touch of vanilla and chocolate. The palate is harmonious with a long finish.

TECHNICAL INFORMATION

Alcohol 13.50 %

Acidity 5.25 g/l

pH 3.72

Residual Sugar 1.87 g/l