

TAPIZ BLACK TEARS 2015



VARIETIES

100 % Malbec.

REGION

Single Vineyard from San Pablo Estate, Uco Valley, Mendoza

VINEYARDS

SAN PABLO ESTATE

ALTITUDE: 4430 feet (1350 meters) above sea level FEATURES: Characterized by cold nights due to the proximity of the mountains and altitude, it gives wines of great intensity in color, aroma and structure, destined for premium and aged wines.

FERMENTATION

A cold pre-maceration takes place 8°C for 5 days to extract color and aromas and post maceration for 20 days. Fermented in stainless steel tanks for approximately 15 days at 28°C. 100% malolactic fermentation done directly in first use French oak barrels.

AGING

Aged for 18 months in first use French oak barrels. Stored in bottle at least for 12 months.

TASTING NOTES

Intense pruplish red color. Flavors and aromas reminiscent of ripe red fruits, dried plums, figs, fruits compote and jams. Has a nose with very subtle floral and menthol notes. Its passage through oak provides notes of dark chocolate and roasted coffee. Presence of sweet and ripe tannins. A specimen with an elegant personality, intense in flavor and an impeccable balance.

TECHNICAL INFORMATION

Alcohol 14.50 %

Acidity 5.85 g/l

pH 3.66

Residual Sugar 2.78 g/l