



TAPIZ RESERVE MALBEC 2021



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

Cold pre-maceration takes place at 8°C for 5 days Fermented in stainless steel tanks for approximately 15 days at 28°C then rests on lees for 16 days. 100% malolactic fermentation.

AGING

Aged for 10 months in French (75%) and American (25%) oak barrels of first and second use.

TASTING NOTES

Deep purplish red color. Aromas of red and black fruits with hints of floral aromas. The oak provides vanilla, chocolate and roasted coffee in balance with the fruit. The palate is fleshy, with ripe and sweet tannins. Long and elegant finish.

TECHNICAL INFORMATION

Alcohol 14.0 %

Acidity 5.40 g/l

pH 3.65

Residual Sugar 2.20 g/l