



TAPIZ

ESTATE GROWN AND BOTTLED
MENDOZA ARGENTINA



TAPIZ SELECCIÓN DE BARRICAS 2018



VARIETIES

40% Malbec
25% Cabernet Sauvignon
20% Merlot
10% Cabernet Franc
5% Syrah

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 to 8 days to extract color and aromas. Fermented in stainless steel tanks for approximately 10 to 14 days at 28°C. 100% malolactic fermentation.

AGING

18 months ageing in new French oak barrels. Stored in the bottle at least for 12 months.

TASTING NOTES

The deep red color anticipates the aromatic intensity of this specimen full of aromas and flavors of blackberries, raspberries and dried plums, as well as notes of spices and cassis. Its passage through oak provides well integrated notes of roasted coffee and dark chocolate. The tannins are ripe and friendly. An exquisite wine.

TECHNICAL INFORMATION

Alcohol 14.40 %

Acidity 3.73 g/l

pH 3.61

Residual Sugar 2.48 g/l