

san huberto  
reserva

## RESERVA MALBEC

**Varietal :** Malbec 100 %

**Vineyard location :** Valle de Aminga, La Rioja, Argentina

**Vine training system:** high cordon trellis system

**Irrigation method:** drip irrigation

**Vineyard altitud:** 1450 meters asl

**Harvest method:** hand-picking

**Alcohol content:** 13.5 %

**Residual sugar:** < 3.00 g / l

**pH:** 3.7

**Acidity:** 5.05 g / l

**Dry extract:** 28.00 g / l

**Presentation:** 750 ml

**Serving temperature:** 16/18 ° C

### SUGGESTIONS AND FOOD PAIRING

*This wine has been created for daily consumption and to accompany elaborated dishes and grilled meats.*

### ELABORATION METHOD: Traditional

*Fermentation takes place for 7 days in stainless steel tanks at controlled temperature between 21/26 ° C . The maceration process with the grape skins lasts between 20-30 days . Malolactic fermentation would take place in stainless steel tanks at a temperature of 18 ° C .*

*Oak aging: 12 months in French oak .*

*Bottle Aging: 6 months*

*Aging potential: 6 years*

### TASTING NOTES

*Red wine of deep ruby red color, with dark violet hues and intense tears. On the nose has intense red fruit aromas with notes of coffee and vanilla. The wine is well balanced and quite spicy, with a good structure. It shows some complexity, with sweet tannins and a long lasting finish.*

