



NINA CABERNET MALBEC

Varietal: Cabernet Sauvignon 55 % - 45 % Malbec **Vineyard location :** Lujan de Cuyo , Mendoza
Vine training system: high cordon trellis system
Irrigation method: drip irrigation
Vineyard altitud: 1450 meters asl
Harvest method: hand-picking
Alcohol content: 13.8 %
Residual sugar : < 3.00 g / l
pH : 3.7 **Acidity:** 5.05 g / l
Dry extract : 30.30 g / l
Presentation: 750ml
Serving temperature: 16 ° C

SUGGESTIONS AND FOOD PAIRING

Ideal to accompany all type of meats, pasta with sauces, semi-hard and hard cheeses and cured meats and sausages.

ELABORATION METHOD

*Fermentation takes place during 7 days in oak barrels at a controlled temperature between 21/26°C. The maceration process with the grape skins lasts between 20-30 days . The juices are pumped over to a secondary stainless steel tank to undergo the malolactic fermentation at 18°C. Barrel aging: 12 months in French oak barrels .
Bottle aging: 12 months
Aging potential: 8 years*

TASTING NOTES

Intense red color with thick and heavy tears. On the nose, there are candied red fruit aromas with hints of pepper, coffee and a touch of vanilla. It has good body and structure, with soft tannins. On the palate it presents flavors of roasted peppers , cherries and cooked prunes; with a long lasting finish.

