



## NINA GRAN MALBEC

**Varietal :** Malbec 100 %

**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:** 14.5 % alc. Vol.

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

**pH :** 3.7 **Acidity:** 4.90 g / l

**Dry extract :** 29.00 g / l

**Presentation:** 750ml

**Serving temperature:** 16 ° C

### SUGGESTIONS AND FOOD PAIRING

*Ideal to accompany grilled meats and vegetables , semi-hard cheeses, spicy empanadas (pasties), tamales, stews and typical Argentine pastries.*

### ELABORATION METHOD

*Fermentation takes place during 7 days in oak barrels at a controlled temperature between 21/26°C. The maceration process with the 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 dark purple with violet hues on the edges. On the nose, there are plenty of black fruit, plums and cherry aromas, with notes of vanilla and coffee. It has an elegant structure , with a balanced acidity and soft tannins. On the palate, ripe plums flavors are more evident. Over time, the wine´s aromas and flavors will become more complex.*

