



MAYACABA Malbec 2010

Co-Winemakers: María Eugenia Baigorria & Sergio Gimenez

Grape variety: 100% Malbec

Region of Origin: Perdriel (Luján de Cuyo), Mendoza

Vineyard details: Alluvial soil and flat irrigation.

Climate: Dry and continental with great sun exposure allowing perfect ripening.

Vine cultivation: Vertical shoot position trellising.

Harvest details: By hand in 15 kg cases, picked between April 2nd and 15th.

Yield: 5,500 kg/ha

Vinification: Grapes were destemmed and crushed. Cold skin contact before fermentation. 12 days of fermentation in stainless steel tanks at 27-29°C. Délestages. Maceration after fermentation. Natural malolactic fermentation.

Ageing process: French oak barrels for 20 months.

Colour: Garnet red with bluish tints.

Aroma: Perfectly ripe red fruits. A great range of aromas from the oak are appreciable too; vanilla, smoke, toast and spices.

Palate: Concentrated, expressive and, appetising. Silky tannins make way for a flood of sensations on the palate, ending long and convincing.

Alcohol content: 14 %Vol (20° C)

Total acidity: 4.89 g/l tartaric acid

Residual Sugar: 1.95 g/l

Serving Temperature: 16-18°C / Cellar up to 10 years

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