

Talante

MALBEC RESERVA 07



TERROIR'S FEATURES

Varietal composition: 100% malbec.
Origin: Makia Estate.
Estate location: Vista Flores, Valle de Uco, Mendoza, Argentina.
Altitude: 1180 meters a.s.l.
Vineyard orientation: north-south.
Grape-wine density: 8000 plants/ha.
Growing system: simple spurred cordon.

VINEMAKING AND AGING

Yield: 70 ql/ha.
Harvest period: april.
Harvest kind: hand picking.
Alcoholic fermentation: steel tanks.
Fermentation temperature: 25-27°C.
Fermentation period: 18 days at controlled temperature.
Grape-skin maceration period: 14 days at controlled temperature.
Malolactic fermentation: french barriques.
Aging in barrique: 14 months inside french allier new barriques.
Aging in the bottle: 10 months.
Total aging period: 24 months.
Period of bottling: august 2008.

TASTING NOTES

Color: ruby red intense colour with violet shades, impenetrable.
Nose: complex nose with intense notes of red fruits, ripe prune combined with spicy flavour, black pepper, vanilla.
Taste: rich taste, full and wrapping, great structure and good persistence with sweet and mature tannin melting with slight notes of tobacco and chocolate.

 **MAKIA**
ESTATE

ARGENTINA Ruta provincial n°94, Vista Flores, Tunuyán, CP 5565, Mendoza.

ITALY Via G. Marinelli 97, 47023, Cesena (Fc).

EMAIL | WEB

info@makiaestate.com | www.makiaestate.com