

HERMANDAD

malbec



VARIETALS
100% Malbec

VINTAGE
2019

HARVEST DATE
March 29 to May 8, 2019

ALCOHOL
14,5% vol

ACIDITY / PH
5.85/ 3.71

VINEYARDS



Uco Valley, San Carlos, La Consulta. Height of the vineyards 1,100 masl.



AGING

Aged in French Oak Barrels for 15 months, 100% first use, medium toasted. Natural Clarification.

SOILS



Poor soils, sandy loam, shallow between 50 cm and 1.5 m. Characterized by the presence of circular stones in surface and depth. Good drainage, due to the presence of sand in its composition.



TASTING NOTES

Hermandad Malbec 2016, has an intense violet color with black-blue shades. Its aromas are reminiscent of ripe black fruits such as blackberries, ripe cherries and plums, with floral hints as violets blended with spicy notes, vanilla and chocolate driven by the oaked toasty bouquet. It is full-bodied, large volume, sweet tannins and velvety texture in the mouth with a long finish

FERMENTATION



Pre-fermentation "cold maceration" for 5 days at 8 °C in stainless steel tanks.
Maximum fermentation temperature 30 °C for 28 days.
Alcoholic fermentation with selected yeasts.
100% Malolactic Fermentation.

FALASCO
WINES