



## LOS MEDANOS

- ORGANIC VINEYARDS -

## MALBEC

MENDOZA - ARGENTINA

12 MONTHS IN FRENCH OAK

## **VINEYARDS**

ORIGIN: La Paz, Valle Central, Mendoza WEATHER: Semi-desert with wide temperature ranges SOIL: Sandy loam

ALTITUDE: 800 Above Sea Level

IRRIGATION SYSTEM: By Flooding / Por Dripping
System VINE PRODUCTION: control led by hail

protection net

YIELD PER HECTARE: 80 quintales



OS MEDANOS



CERTIFICACION:

Orgánic Wine Process SELECTION: Selection Belt

FERMENTATION: Stainless steel

tanks MALOLACTIC FERMENTATION:

Natural AGEING: 12 Months in French Oak Barrels BOTTLE AGEING: At least 8

months

## **TASTING NOTE:**

Deep purple color, with bluish hues. Intense red and black fruits aromas, such as black berries and blue berryjelly. French oak aging provides tobacco and chocolate hints. Soft and silky entry. Great structure. Long finish. It is ideal to be served with red meat and hard cheeses.



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