

CONDOR PEAK

Malbec



ANDEAN
VINEYARDS

Variety Malbec 100%

Soil Selected vineyards in Mendoza.

Process Hand harvesting.
Destemming.
Cold skin maceration for 2 days at 8°C.
Addition of selected yeasts.
Fermentation at 23° - 26°C during 15 days.
Pneumatic press.
Controlled natural malolactic fermentation.
Stabilization.
Filtration.
Bottling.

Presentation 750 ml.

Description A rich, ripe red wine with smooth black fruit flavours. On the palate, soft tannins and fresh fruit.

Suggestions Serve this wine with grilled or roasted red meat as well as with spicy tomato - based pasta dishes.

Drinking temperature 15°C-17°C.

