

viña las perdices

MALBEC RESERVA

French oak brings complexity of aromas to the nose and roundness to the wine on the palate. For its part, American oak provides intensity and flavors reminiscent of coffee and chocolate.



Brand:	Vina Las Perdices
Region:	Agrelo, Luján de Cuyo, 1030 meters above sea level
Varietal:	100% Malbec
Color:	Red
Alcohol:	14.5%
Aging:	12 months in new American and French oak barrels
Size:	750ml
Country:	Argentina
Winemaking Process:	Cold pre-fermentation maceration for 7 days at 6-8°C. Addition of selected yeasts. Alcoholic fermentation with controlled temperature between 24-26°C for 10/12 days. Daily pump-overs with delestage at the beginning of the fermentation. Post fermentation maceration for 10 days.
Temperature:	16-18°C
Food pairing:	Ideal combination with grilled meats and vegetables, pasta or hard cheeses.

TASTING NOTES: Very intense purplish red color. Aromas of red fruit as raspberry, accompanied by notes of vanilla and coffee from the oak aging. Smooth in the mouth, balanced with plums, sour cherries, red fruits, violets, chocolate, and coffee notes. Soft and ripe tannins. Pleasant and long finish.