

viña las perdices

PARTRIDGE MALBEC



Partridge was initially created in 2009 to complement Viña Las Perdices portfolio with a new entry level line in international markets. The line managed to position itself as one of the favorites among those consumers looking for a classic and quality product.

Brand:	Vina Las Perdices
Region:	Agrelo, Luján de Cuyo, 1030 meters above sea level
Varietal:	100% Malbec
Color:	Red
Alcohol:	13.5%
Aging:	8 months in French and American oak barrels
Size:	750ml
Country:	Argentina
Winemaking Process:	Cold pre-fermentation maceration for 4-5 days at 8°C. Addition of selected yeasts. Alcoholic fermentation for 12 days. Controlled temperature between 24-26°C. Daily délestages at the beginning of the fermentation.
Temperature:	16-18°C
Food pairing:	Ideal combination with meat or dishes with spicy sauces.

TASTING NOTES: Deep carmine red color. Plums and blackberries among other red fruits aromas. Also tobacco and coffee from the oak aging. Complex, elegant, and very intense.