



MALBEC LUNARIS

Product _____ LUNARIS
Variety _____ Malbec
Harvest _____ 2017
Region _____ Tulum Valley - San Juan

Country of Origin _____ Argentina
Blend _____ 100% Malbec
Winemaker _____ José Morales

TASTING NOTES



Colour: deep red, with vivacious purplish hues. Aroma: it mixes the spicy notes commonly encountered in a Syrah with the variety of fresh berries typically found in a Malbec. Taste: it is fresh with a sweet entry, round and harmonious. Its soft tannins make for a very pleasant texture. It's a gentle wine, easy to drink.

VINEYARD NOTES



The vineyards are located in the Cauçete department, at 650 meters over sea level. The alluvial soil ranges from sandy-loam to clay-loam texture with a low content of organic matter. It contains trellis-trained vines and drip irrigation.

WINEMAKING REPORT



After grinding, pre-fermentative maceration took place during 10 days. Selected yeasts were inoculated and fermentation took place during 10 days at a temperature ranging between 23°C and 26°C. This blend was aged for three months in barrels made out of 50% French and 50% American oak.

WINEMAKING DETAILS



Yeast type: *Sacharomyces Banayus*
Maceration: 10 days
Fermentation temperature/ time: 23-26°C – 10 days
Maturation process/ time: 3 months
Oak type: 50% French and 50% American

ANALYSIS



Alcoholic content: 13.3 %
Tartaric acidity g/L: 5.98 g/L
Residual sugar g/L: 5.18 g/L
pH: 3.6