



BODEGA FAMILIAR DON NICOLÁS

MALBEC

MAIPÚ - MENDOZA



TECHNICAL INFORMATION

Grape varieties. 100% Malbec

Alcohol. 13,5%

Terroir. Selection of our best plots of Malbec located in Maipú, in the extreme north of the Mendoza region. Vineyards with an average age of 30 years planted in sandy loam soils, with a large amount of stone. Manual harvest in 20 kg boxes.

Winemaking. First selection in the vineyard, followed by a second selection on the table before vinification. Without destemming, the whole bunches of grapes are pressed. Fermentation and maceration in stainless steel tanks, at a controlled temperature of between 22-28°C for 2 weeks, with pumping over every 48 hours. Minimal intervention throughout the process.

Ageing. Aged for 6 months in American 225 liters-capacity oak barrels, of second and third use, which provides structure without affecting the varietal typicity of the Malbec.



TASTING

Color. Intense red color, with bright purple tones.

Aroma. Complex and elegant. It stands out for its red fruits notes, mainly cherry and currant, accompanied with fresh and spicy hints.

Mouth. Easy to drink, it stands out for its elegance and persistent flavor. Sweet and unctuous entry, followed by a good structure that accompanies in its entire journey. Persistent in the mouth, with soft tannins that provide a perfect balance.



PAIRING

It pairs perfectly with all types of meats, especially roasted. Also ideal to accompany semi-cured cheeses, sausages and even desserts like chocolate

