



DON NICOLÁS

Selección Privada

MAIPÚ – MENDOZA



TECHNICAL INFORMATION

Grape varieties. 100% Malbec.

Alcohol. 13,5%

Vineyard. A selection of our best Malbec plots located in Maipú, in the far north of the Mendoza region.

Sandy loam soils with a large amount of stone. Manual harvest in 20kg boxes.

Winemaking. First selection in the vineyard, followed by a second selection on the table before winemaking.

Without destemming, the bunches are pressed whole.

Fermentation and maceration take place in stainless steel tanks at a controlled temperature of between 22-28°C for two weeks, with pumping over every 48 hours.

Minimal intervention is required throughout the entire process.

Ageing. It remains for 18 months in French and American oak barrels, second and third use.



TASTING

Color. Brick red color, with medium intensity golden tones.

Aroma. Structured, complex and elegant. Notes of black and red fruits such as blackberry, plum, and strawberry, along with aromas of violet.

Mouth. On the palate, this Malbec Reserva is vibrant, the mouthfeel is fresh and polished, with good tension and length.



PAIRING

It pairs perfectly with all types of meats and roasts. It's also ideal with semi-cured cheeses, cured meats, and even very sweet desserts like chocolate