



EXPLORACIÓN



MALBEC ICE

VARIETAL COMPOSITION

100% Malbec, from Agrelo, Luján de Cuyo

TASTING NOTES

Shiny cherry-red color. Aromas of overripe fruits like prunes and morello cherries. Unctuous and complex on the palate, with notes of dried plums and quince. Its great sugar/acidity balance gives it a unique personality. Very long finish.

Serving suggestions: chocolate desserts, red fruit tarts and quince paste.

RECOMMENDED SERVING TEMPERATURE 6-8 °C (42-46° F)

ALCOHOL 11.5%

RESIDUAL SUGAR 150 gr/l

RIPENING First two weeks of June

BRIX AT HARVEST 36° (360 gr/l)

HARVEST Manual in 17 kg boxes (37 lbs)

YIELD 2,000 Kg/Ha (1,770 lbs/acre)

VINIFICATION

Grapes are frozen for several days until reaching temperatures below -8°C (18° F), at which temperature the water begins to crystallize into ice crystals. Pressing then occurs and a unique must or juice is obtained.

ALCOHOLIC FERMENTATION

- Yeast: Selected yeast
- Time: 30 - 35 Days
- Temperature: 12° - 14° C (54 -57° F)
- Conservation: in proper storage conditions 3 -5 years

TOTAL ANNUAL PRODUCTION: 6,000 bottles



PRESENTATION
375 ml
Glass cork
1 bottle case



PRESENTATION
375 ml
Glass cork
3 bottle case