

La Vizcacha®

MALBEC RED WINE

by VIZCACHERA



ELABORATION

This wine is made from 100% Malbec.

TASTING NOTES: It is a purplish red wine with bluish tones. Its aroma reminds of ripe red fruits such as plum, cherry and blackberry. In the mouth appear sweet and nice tannins. At the storage we will obtain a smooth, balanced and fresh wine.

DATA SHEET

- Location: Andrade and Medrano district of Rivadavia department. From the East Zone of Mendoza province and 60km approximately from the capital.
- Harvest: Four week of March and first week of April.
- Quantity per Ha: 180-200qq/ha.
- Methods of pruning: Spur pruning and Mix pruning.
- Irrigation system: Flood system.
- Altitude: 650-700 m.s.n.m
- Type of Harvest: Manual harvest with plastic bins of 400 pounds.

DATA ANALYTICS

- Alcohol: 13,90%
- Residual sugar: 2,08 g/l
- Total Acidity:5,20g/l
- Volatile Acidity:0,50 g/l
- Ph: 3,65

WINE SERVING TEMPERATURE AND FOOD PAIRING

- The ideal temperature for serving it is between 60, 8 – 64, 4 F°.
- It is would pair well with red meats, pasta and with sauces or creams.

Presentation in Bottle: Suyai Olive Green Bottle 750ml. (Ecological Bottle).

