



Winemaker: Lucas Amoretti.

Varietal Composition: Malbec.

Grapes: From Uco Valley (1.100 m.a.s.l. – poor soils) and Luján de Cuyo (980 m.a.s.l. – intermediate soils).

Vineyards: More than 50 years old, with yields of less than 10 Tn per Ha.

Harvest: By hand and mechanical.

Selection: Manual cluster selection.

Maceration: 3 days at 8°C.

Alcoholic Fermentation: With native and selected yeasts during 10 days in concrete tanks at temperatures between 24 and 25°C. Long maceration for 5 days.

Malolactic Fermentation: In concrete tanks.

Ageing: Young wine without oak.

Analytic Data:

Alcohol: 13%

PH: 3.8

Total Acidity: 5.20 g/l.

TASTING NOTES:

Punto Final malbec 2018 shows deep violet colors with red hues. Strong floral tones of violet and rose combined with red fruits such as blackcurrant and raspberry. In the palate, the wine is smooth and silky with round tannins and a long and persistent finish.

Food pairing: Pair with all types of meats and light pasta.