



**Winemaker:** Lucas Amoretti.

**Varietal Composition:** Malbec.

**Grapes:** From Altamira (1.100 m.a.s.l. – calcareous soils), Vistaflares (1.200 m.a.s.l. – calcareous soils) and Perdriel - Luján de Cuyo (980 m.a.s.l. – intermediate soils).

**Vineyards:** With yields of less than 8 Tons. per Ha.

**Harvest:** By hand in plastic boxes of 17 Kgs.

**Selection:** Double manual selection of clusters and berries.

**Maceration:** For 5 days at 4°C.

**Alcoholic Fermentation:** With native yeasts during 15 days in stainless steel tanks at temperatures between 27 and 29°C.

**Malolactic Fermentation:** In french oak barrels.

**Ageing:** In french oak barrels for 10-12 months (second use, medium toast).

**Estate Grown & Bottled.**

**Analytic Data:**

**Alcohol:** 13,5%

**PH:** 3.8

**Total Acidity:** 5.24 g/l.

#### **TASTING NOTES:**

Punto Final malbec reserve 2016 has a deep bright red color. Aromas of wild berries such as raspberry, strawberry and blueberry mingle with earthy and spicy notes. In the mouth, the wine is juicy and fruity, with round tannins, balanced acidity and a long finish.

**Food pairing:** Great with beef, pork, barbecued fish, mushroom risotto and filled pasta.