

CASSONE

2007 Malbec Reserva



Varietal: 100% Malbec

Vineyard location: Luján de Cuyo, Mendoza

Altitude: 3,118 feet above sea level

Harvest: Handpicked grapes in 40 lbs boxes

Pre-fermentation: Cold. 5 days at 39°F

Alcoholic fermentation: 10 days in temperature controlled stainless steel tanks at 82°F

Total maceration: 26 days at 71°F

Malolactic fermentation: In oak barrels

Aging: 12 months in new French and American oak

Alcohol: 14% by volume

Tasting Notes:

Dark berry aromas give way to notes of ripe fruit, mocha, spice and mineral on the palate. Long finish with fig paste, mesquite and briar flavors.

