



IKELLA | MALBEC

APPELLATION: AGRELO

MAIN VARIETIES: MALBEC

ORIGINAL VINEYARDS: MELIPAL VINEYARDS PLANTED 1994

ALTITUDE A.S.L.: 980 MTS.

SOIL TYPE: SLIMY SAND

PRODUCTION (K/PLANT): 4 K/PLANT

HARVEST: MANUAL, IN 18 KG BOXES.

ELABORATION:

ALCOHOLIC FERMENTATION: SPONTANEOUS, WITH INDIGENOUS YEASTS,
CARRIED OUT IN 150 HL TANKS, AT A TEMPERATURE OF 25-27°C.

FERMENTATION AND MACERATION TIME (DAYS): 15 DAYS

MALOLACTIC FERMENTATION IN STAINLESS STEEL TANKS, WITH INDIGENOUS VINES.

WINEMAKER: MARTIN TOSOLINI