



MELIPAL | MALBEC RESERVA

APPELLATION: AGRELO

MAIN VARIETIES: MALBEC 100%

ORIGINAL VINEYARDS: LAS NAZARENAS VINEYARD PLANTED IN 1923

ALTITUDE A.S.L.: 980 MTS.

SOIL TYPE: SLIMY SAND

PLANTATION DENSITY: 6,000 PLANTS /HECTARE

PRODUCTION (K/PLANT): 0.500 K/PLANT

HARVEST: MANUAL, IN 14 KG BOXES.

ELABORATION:

ALCOHOLIC FERMENTATION: SPONTANEOUS, WITH INDIGENOUS YEASTS, CARRIED OUT IN 75 HL TANKS, AT A TEMPERATURE OF 27-30°C.

FERMENTATION AND MACERATION TIME (DAYS): 30 DAYS

MALOLACTIC FERMENTATION: IN FRENCH OAK BARRELS WITH INDIGENOUS VINES.

AGING: 18 MONTHS IN FRENCK OAK BARRELS.

ENÓLOGO: MARTIN TOSOLINI