



## MALBEC

- CENTRAL VALLEY -

 $\bullet$   $\bigcirc$   $\bigcirc$   $\triangleright$ 

· VARIETY	85% Malbec / 15% Shiraz.
·HARVEST	Hand-picked and mechanical harvest in March.
· SOIL	Sandy and alluvial.
· AGING	In stainless steel tanks for 5 months.
	Vibrant red with violet tones.
·NOSE	Delicate blend of forest fruit, marmalades of plum and cherry and smoky finish.
· PALATE	Velvety. Medium body displaying round tannins
· PAIRING	Pairs well with grilled red meats and soft cheeses.
· RESIDUAL SUGAR	7,64 G/L
· TOTAL ACIDITY	4,91 G/L
	12%

FRONTERAWINES 💥 FRONTERAWINES COM

🚽 MADEFORTHENIGHT 🕨