

privada

FAMILY BLEND



VINTAGE
2015

BLEND
Malbec, Merlot,
Cabernet Sauvignon

APELLATION
Luján de Cuyo, Mendoza.



VINEYARD

Height: Between 850 and 1100 mts
asl

Age: Between 50 and 80 years
Density: 4.500 vines/ha (1822
vines/acre)
Yield: 4 tns/ha (1.6 tns/acre)



HARVEST

Manual, in 20kg cases
Hand selection of berries.



FERMENTATION

Cold Maceration: 5 days between 8 and
10 °C
Fermentation: 7 days at 28 °C

Maceration: 25 to 30 days at 22 °C
Malolactic Fermentation: 100%
natural



AGEING

Bottle: 12 months

Oak Barrel: 100%, 16 months in french oak barrels.



WINEMAKER COMMENTS

A deep red blend with rich aromas of black berries. Rich, smooth and elegant. With a lingering finish given by the integration of its three blends.



DRINKABILITY

10 years



TECHNICAL INFORMATION

Alcohol: 13.7
Total Acidity: 6.22

Reductive Sugar: 1.80
Ph: 3.60



AWARDS

2015 | **97 pts.** | *Decanter Asia Wine Awards*
2015 | **96 pts.** | **GOLD MEDAL** | *IWC*
2015 | **95 pts.** | *James Suckling*
2015 | **93 pts.** | *Tim Atkin*
2015 | **92 pts.** | **Top 100 # 60** | *Wine Enthusiast*
2015 | **92 pts.** | *Wine Spectator*



DAVID BONOMI
Winemaker

BODEGA
NORTON
EST. 1973

Signature Winemaking