

NORTON RESERVA



VINTAGE
2020

VARIETY
Malbec

APELLATION
Uco valley, Mendoza.



VINEYARD

Height: Between 900 & 1200 mtrs
Age: 15-30 years

Density: 3.500 vines/ha
Yield: 8-9 tns/ha



HARVEST

Manual, in 20 kgs cases.
Hand selection of berries.



FERMENTATION

Maceration: 25 to 30 days at 20 °C
Fermentation: 10 days at 25 °C

Malolactic Fermentation: 100% natural
Cold Maceration: 3 days between 8 & 10 °C



AGEING

Bottle: 6 months before release

Oak Barrel: 100%, 12 months



WINEMAKER COMMENTS

Intense red color with purplish hues. In the nose, it is an expressive wine with ripe black fruits, violets, spices and tobacco. In the mouth, it is wide and fleshy with a lingering finish.



DRINKABILITY

8 years



TECHNICAL INFORMATION

Alcohol: 14.6%
Total Acidity: 6,22

Sugar: 1.88
Ph: 3.49



AWARDS

2019 | **93 pts.** | IWC
2019 | **91 pts** | Tim Atkin
2018 | 2019 | **91 pts** | Robert Parker
2017 | 2018 | **92 pts.** | James Suckling
2016 | **90+ pts** | Robert Parker

Bonomi

DAVID BONOMI
Winemaker

| WWW.NORTON.COM.AR

BODEGA
NORTON
DESDE 1888