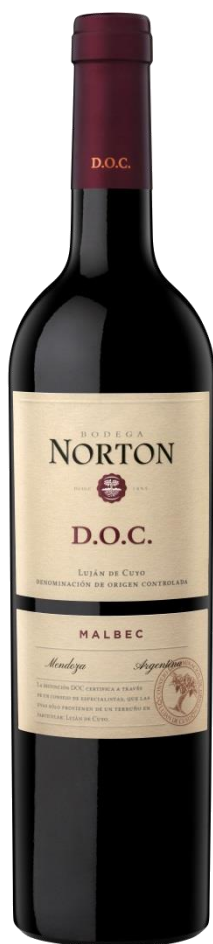




## NORTON MALBEC D.O.C. 2015



### VINTAGE

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2015

### VARIETY

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100 % Malbec

### APPELLATION

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Luján de Cuyo, Mendoza, Argentina.

### VINEYARD

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Age  
Yield

From 15 to 30 years  
9 tns/ha (3,6 tns/acre)

### FERMENTATION

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Fermentation ( selected yeasts)  
Maceration  
Malolactic Fermentation

7 days at 25 ° C (77° F)  
15 days at 22 ° C (72° F)  
100 % natural

### AGEING

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Oak Barrel

100 %, 12 months in first and second use french oak barrels

Bottle

12 months before release

### WINEMAKER COMMENTS

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Deeply red colour with violet hues. Aromas of ripe red fruits and black pepper. Friendly tannins on the palate, rounded structure and long finish

### DRINKABILITY

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Up to 5 years

### TECHNICAL INFORMATION

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Alcohol 13,7 °  
Total Acidity 5,25  
PH 3,70  
Reductive Sugar 2.10  
Average Brix at Harvest 24 °

