



BODEGA
NORTON



NORTON OFRENDA TINTO 2012



VINTAGE

2012

VARIETY

Malbec 40%
Merlot 30%
Cabernet Sauvignon 30%

APPELLATION

Luján de Cuyo, Mendoza, Argentina.

VINEYARD

Height 1100 mts (3608 ft) above sea level
Age Between 30 and 50 years
Vine density 3.500 vines/ha (1417 vines/acre)
Yield 6 tns/ha (2,4 tns/acre)

HARVEST

Manual in 20 kg cases
Hand selection of berries

FERMENTATION

Cold Maceration 5 days between 8 and 10 ° C (46 – 50° F)
Fermentation (native yeasts) 7 days at 25 ° C (77° F)
Maceration 25 to 30 days at 20 ° C (68° F)
Malolactic Fermentation 100 % natural

AGEING

Oak Barrel 100 %, 12 months in first and second use french oak barrels
Bottle 10 months before release

WINEMAKER

COMMENTS

Intense ruby-red colour. High complexity of aromas including ripe fruit, species and coffee. unctuous on the palate. Excellent concentration.

DRINKABILITY

8 years

TECHNICAL INFORMATION

Alcohol
Total Acidity
PH
Reductive Sugar
Average Brix at harvest



Jorge Riccitelli
CHIEF WINEMAKER