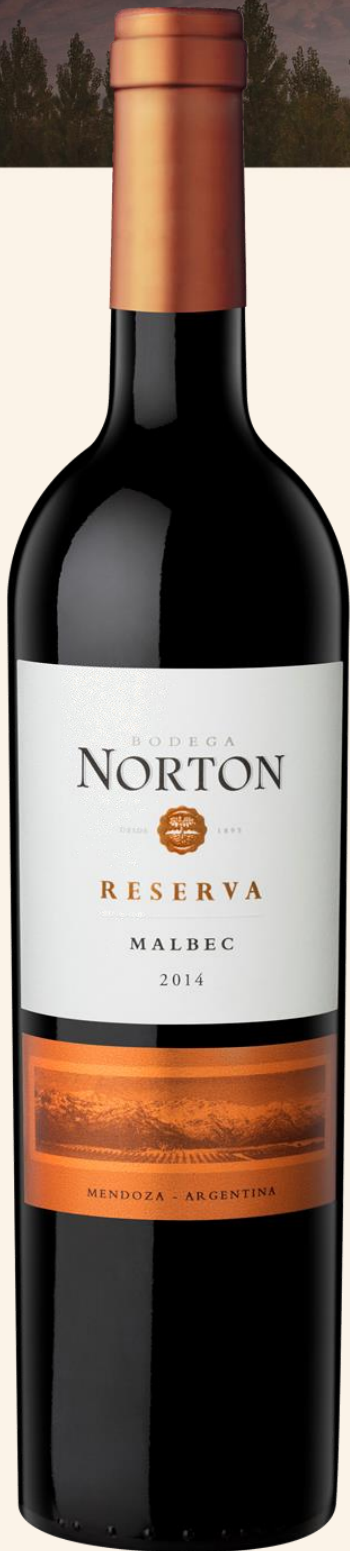


# NORTON RESERVA



## VINTAGE

2014

## VARIETAL

Malbec

## APELATION

Luján de Cuyo, Mendoza.



## VINEYARD

*Height:* between 850 & 1100 absl  
*Aged:* 80 years

*Vine density:* 3.500 vines/ha  
*Rendimiento:* 6 tns/ha



## HARVEST

Manual in 20 kgs. cases  
Hand selection of berries.



## FERMENTATION

*Maceration:* 25 to 30 days at 20 °C / 72°F  
*Fermentation:* 7 days at 25 °C

*Malolactic Fermentation:* 100% natural

*Cold Maceration:* 5 between 8 and 10 °C (46-50 F°)



## AGEING

*Bottle:* 10 months

*Oak Barrels:* 100%, 12 months in french oak barrels.



## WINEMAKER COMMENTS

Deep red colour with hints of purple. Expressive on the nose with notes of ripe black fruits, violets, and tobacco. Long finish.



## DRINKABILITY

8 years



## TECHINCAL INFORMATION

*Alcohol:* 13.5  
*Total Acidity:* 5.25

*Sugar:* 1.61  
*Ph:* 3.60



## AWARDS

2014 | **91 pts.** | James Suckling

2014 | **90 pts.** | Wine Spectator TOP100 Wines

2014 | **90 pts.** | Decanter ASIA Wine Awards & Silver Medal

2014 | **90 pts.** | eRobert Parker

*Bonomi*  
David Bonomi  
Chief Winemaker

   | [WWW.NORTON.COM.AR](http://WWW.NORTON.COM.AR)

BODEGA  
**NORTON**  
MENDOZA - ARGENTINA

*Signature Winemaking*