



LOTE NEGRO



BLEND  Malbec 60% / Cabernet Franc 40 %

VINTAGE 2018

APPELLATION Uco Valley, Mendoza, Argentina.

VINEYARD 

Height 1100-1300 mts above sea level

Age 15 years

Vine Density 4.500 vines / hs (1822 vines/acre)

Yield 8 tns/hs

HARVEST 

Manual in 150 kgs cases
Hand selection of berries

FERMENTATION

Cold Maceration 

3 days at 10 °C

Fermentation

10 days between 24 and 26 °C

Maceration

30 days

Malolactic Fermentation

100 % natural

AGEING

Oak Barrel 

Bottle

100% 12 months in new french oak barrels
12 months

WINEMAKER COMMENTS



Deeply red dark colour with ruby notes. Fruit aromas such as blackberries and raspberries, are combined with spiced notes and mint. It is a wine with a great structure, which is granted by intense fruit and elegant character.

DRINKABILITY



10 years

TECHNICAL INFORMATION

Alcohol

14.9°

Total Acidity

6.37

Reductive Sugar

2.53

PH

3.46



David Bonomi
Chief Winemaker

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Signature Winemaking