





LOTE NEGRO




BLEND  Malbec 60% / Cabernet Franc 40 %


VINTAGE 2017


APPELLATION Valle de Uco, Mendoza, Argentina.

VINEYARD 
Height 1100 mts (3149 ft.) above sea level
Age 15 years
Vine density 4.500 vines/ha (1822 vines/acre)
Yield 8 tns/ ha

HARVEST  Manual in 150kg cases
Hand selection of berries


FERMENTATION
Cold Maceration 3 days at 10 °C (50° F)
Fermentation 10 days at 24 - 26 °C (75 - 78° F)
(selected yeasts)
Maceration 30 days at 22° C (72° F)
Malolactic Fermentation 100 % natural

AGEING 
Oak Barrel 100%, 12 months in french oak barrels
Bottle 12 months

WINEMAKER COMMENTS  Deply red dark color with ruby notes. Fruit aromas, such as blackberries and raspberries, are combined with spiced notes and mint. It is a wine with great concentration, which is granted by the intense fruit and elegant character.

DRINKABILITY  10 years

TECHNICAL INFORMATION
Alcohol 14.9°
Total Acidity 6,22
Reductive Sugar 2.73
PH 3.50

AWARDS 
97 pts. The Drink Businnes + MasterMedal
95 pts. Tim Atkin
95 pts. Decanter World Wine Awards
94 pts. James Suckling
93 pts. Robert Parker

MENDOZA ~ ARGENTINA

www.norton.com.ar    bodeganorton

DAVID BONOMI
Enólogo