

LOTE NEGRO

MALBEC 60% / CABERNET FRANC 40%

VINTAGE: 2021

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: 5 DAYS AT 10°C IN CONCRETE VATS

FERMENTATION: 10 DAYS BETWEEN 24 AND 26°C

MACERATION: 30 DAYS

MALOLATIC FERMENTATION: 100% NATURAL

AGEING

OAK BARREL: 100%, 12 MONTHS IN SECOND USE FRENCH OAK BARRELS

BOTTLE: 12 MONTHS

WINEMAKRE COMMENTS

DEEPLY RED DARK COLOUR WITH RUBY NOTES, FRUIT AROMAS SUCH AS BLACKBERRIES AND RASPBERRIES, ARE COMBINED WITH APICED NOTES AND MINT. IT IS A WINE WITH GREAT STRUCTURE, WHICH IS GRANTED BY INTENSE FRUIT AND ELEGANT CHARACTER.

DRINKABILITY: 10 YEARS

TECHNICAL INFORMATION

ALCOHOL: 14.70%

TOTAL ACIDITY: 6.30

PH: 3.55

REDUCTIVE SUGAR: 2.56



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