

privada

FAMILY BLEND



VINTAGE: 2021

BLEND: 40% MALBEC, 30% CABERNET SAUVIGNON, 30% MERLOT

APPELLATION: LUJÁN DE CUYO, MENDOZA, ARGENTINA

VINEYARD:

HEIGHT: BETWEEN 850 AND 1100 MTS ASL / AGE: BETWEEN 50 AND 80 YEARS
DENSITY: 4.500 VINES/HA (1822 VINES/ACRE) / YIELD: 8 TNS/HA (1.6 TNS/ACRE)

HARVEST: MANUAL, IN 20KG CASES HAND SELECTION OF BERRIES

FERMENTATION

COLD MACERATION: 3 DAYS BETWEEN 8 AND 10 °C
FERMENTATION: 10 DAYS AT 25 °C
MALOLACTIC FERMENTATION: 100% NATURAL

AGEING

OAK BARREL: 100%, 16 MONTHS IN FRENCH OAK BARREL
BOTTLE: 6 MONTHS

WINEMAKER'S COMMENTS

INTENSE RUBY-RED COLOUR. COMPLEX RIPE FRUITS, SPECIES AND COFFEE AROMAS.
UNCTUOUS ON THE PALATE, FRUITY WITH SLIGHT PRESENCE OF WOODY NOTES. GREAT
STRUCTURE WITH A DELICATE PRESENCE OF TANNINS.

DRINKABILITY: 10 YEARS

TECHNICAL INFORMATION:

ALCOHOL: 14.60%	TOTAL ACIDITY: 6.00 g/L
PH: 3.53	REDUCTIVE SUGAR: 2.59 g/L

AWARDS

2017 | 95 PTS - GOLD MEDAL - INTERNATIONAL WINE CHALLENGE
2017 | 94 PTS - DESCORCHADOS
2017 | 91 PTS - WINE SPECTATOR
2017 | 91 PTS - ROBERT PARKER WINE ADVOCATE
2016 | TOP 100 - JAMES SUCKLING - WINE ENTHUSIAST
2016 | 95 PTS - JAMES SUCKLING
2016 | 92 PTS - BEST OF THE YEAR - WINE ENTHUSIAST

