



RESERVA

MALBEC

100% MALBEC

VINTAGE: 2021

APELLATION: MENDOZA, ARGENTINA.

VINEYARD

HEIGHT: BETWEEN 900 & 1200 MASL

AGE: 15-30 YEARS

DENSITY: 3.500 VINES/HA

YIELD: 8-9 TNS/HA

HARVEST: MANUAL IN CASES. HAND SELECTION OF BERRIES

FERMENTATION

COLD MACERATION: 3 DAYS BETWEEN 8 - 10 °C

FERMENTATION: 10 DAYS AT 25 °C

MACERATION: 25 TO 30 DAYS AT 20 °C

MALOLACTIC FERMENTATION: 100% NATURAL

AGEING

OAK BARREL: 100%, 12 MONTHS

BOTTLE: 6 MONTHS BEFORE RELEASE

WINEMAKER COMMENTS

INTENSE RED COLOR WITH PURPLISH HUES. IN THE NOSE, IT IS AN EXPRESSIVE WINE WITH RIPE BLACK FRUITS, VIOLETS, SPICES AND TOBACCO. IN THE MOUTH, IT IS WIDE AND FLESHY WITH A LINGERING FINISH.

DRINKABILITY: 8 YEARS

TECHNICAL INFORMATION

ALCOHOL: 14.7°	TOTAL ACIDITY: 6.22
PH: 3.45	SUGAR: 1.80

AWARDS:

DESCORCHADOS | 92 PTS. 2021
ROBERT PARKER WINE ADVOCATE | 91+ PTS. 2020
JAMES SUCKLING | 91 PTS. 2020
DECANTER | 91 PTS. 2020
DESCORCHADOS | 91 PTS. 2020
TIM ATKIN | 90 PTS. 2020

David Bonomi
Chief Winemaker



NORTON

DESDE 1895