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# RESERVA

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## MALBEC WINEMAKER'S

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100% MALBEC

VINTAGE: 2021

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APELLATION: MENDOZA, ARGENTINA.

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### VINEYARD

HEIGHT: BETWEEN 900 & 1200 MASL

AGE: 15-30 YEARS

DENSITY: 3.500 VINES/HA

YIELD: 8-9 TNS/HA

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HARVEST: MANUAL IN CASES. HAND SELECTION OF BERRIES

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### 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

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### AGEING

OAK BARREL: 100%, 12 MONTHS

BOTTLE: 6 MONTHS BEFORE RELEASE

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### 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.

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DRINKABILITY: 8 YEARS

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### TECHNICAL INFORMATION

ALCOHOL: 14.7°

TOTAL ACIDITY: 6.22

PH: 3.45

SUGAR: 1.80

David Bonomi  
Chief Winemaker



# NORTON

DESDE 1895