



# LOTE

MALBEC · SINGLE VINEYARD

## BLEND



Malbec 100%

## VINTAGE

2021

## APELACIÓN

Finca La Colonia, Lujan de Cuyo, Mendoza, Argentina

## VIÑEDOS



Height

960 mts (3140 ft) above sea level

Age

27 years

Vine Density

4500 vines/ha (1822 vines / acres)

Yield

6 tns/ha

## HARVEST

Manual in 200 kg bin.

Hand selection of grapes.

## FERMENTATION



Maceración en frío

3 days between 8 and 10°C (46-50°F)

Fermentation

20 days at 20°C

Malolactic Fermentation

100% natural

## AGEING



Oak Barrel

100%, 16 months in French oak barrels

Bottle

12 months before release

## WINEMAKER'S COMMENTS



It displays an intense red color. Spicy and fresh with intense aromas. Outstanding wine with great concentration and fresh character, displaying dry herbs and ripe fruits notes such as plum and fig. Its silky tannins result in a long finish.

## DRINKABILITY



20 years

## TECHNICAL INFORMATION:

Alcohol

15,00

Total Acidity

6,30

Reductive sugar

3,54

PH

2,78

*David Bonomi*

David Bonomi  
Chief Winemaker

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DESDE 1895