



LOTE

MALBEC · SINGLE VINEYARD



BLEND



Malbec 100%

VINTAGE

2021

APELACIÓN

Finca Lunlunta, Maipu, Mendoza, Argentina

VIÑEDOS



Height

960 mts (3140 ft) above sea level

Age

94 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 purplish red color. It stands out its aromas of red and black fruit with a floral style such as violets, freshness and good acidity with mineral notes. Elegant and velvety wine with sweet character and refined tannins. It is also very fruity, which results in a lingering and pleasant finish.

DRINKABILITY



20 years

TECHNICAL INFORMATION:



Alcohol

14,90%

Total Acidity

6,37

Reductive sugar

2,80

PH

3,40

David Bonomi

David Bonomi
Chief Winemaker

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DESDE 1895