

PSH

Malbec 2024

Vineyard location: Lujan de Cuyo, Mendoza

Grapes: 100% Malbec

Yielding: 60 hl/ha

Harvest: 15th March – 22th March

Meticulous sorting is performed by hand prior to vinification in order to select the best grapes.

Cold maceration during 3 days before fermentation.

Fermentation:

Fermentation at controlled temperature of 24°C – 26°C. 3 pumping over per day and a maceration period of 20 days.

Tasting notes: Deep red color with dark hues.

Fruit driven wine, with some floral notes and an attractive intensity. It has a well balanced structure with silky tannins and a vibrant texture.

Analytical data:

Alcohol: 14,0%

Sugar: 2,4 g/L

Total Acidity: 5,40 g/L

pH: 3,7