



Dos Minas Malbec 2016



Varietal Composition

100% Malbec

Vineyards

Finca Río Seco:
vineyards located
at 1.700 mts
(5,777 ft) above
sea level in the
Valley of
Cafayate, Salta.

Structure

Back conduction
in VSP System.
Low yield of 8
tones/hectare.
Vineyards age: 16
years old.

Harvest

1st and 2nd week of March.
By hand in bins of 20 kg.

Fermentation

Cold pre-fermentative
maceration for 4 days at 5°C.
Alcoholic fermentation for 14
days at a controlled
temperature between 26°C
and 28°C. Post-fermentative
maceration for 15 days.
Spontaneous malolactic
fermentation.

Alcohol

14,40 %

Total acidity

6.30 g/l

pH

3,77

Residual sugar

2,50 g/l

Production

20.000 bottles

Tasting Notes

Color: intense ruby red, great vivacity, with violet notes.

Aroma: red fresh fruits such as raspberry, strawberry and cherry;
combined with an spicy aroma due to the oak.

Palate: with a sweet and harmonious entrance, lots of dark fruit,
balanced acidity and long and persistence final.

Aging potential: because of its structure its a wine that can be storage for
6 years.