



PORTILLO

MALBEC
2014

PRODUCT:	Portillo	VARIETY:	100 %Malbec
REGION:	Uco Valley, Tunuyán, Mendoza	HARVEST:	2014
COUNTRY OF ORIGIN:	Argentina	WINEMAKER:	Gustavo Bauzá

TASTING NOTES



Deep red colour with purplish hues. Fruity nose with outstanding red fruit aromas such as plums and mulberries. In the mouth, its entry is fresh thanks to its natural acidity, fruity sensation, rounded or ripe tannins as well as a sweet and lingering finish. Balanced and intense wine with clear varietal character.

VINEYARD NOTES



Grapes come from selected trellis vines of El Oasis estate. Vines are trellis-trained in bilateral cordon with drip irrigation. No tillage.

WINEMAKING REPORT



Harvest started on 12th March. Once in the winery, grapes are separated and cold macerated at 6°C during 6 days. Afterwards, selected yeasts are added and fermentation takes place in stainless steel tanks with the extraction of the first wine obtained after it is separated from the skins. Wine is racked and malolactic fermentation is performed. Then is aged on the lees with final stabilisation and filtration.

WINEMAKING DETAILS



Yeast type: ADY
Maceration: Cold pre-fermentative
Fermentation temperature/ time: 10 days at 25-28°C
Reductive handling: N/A
Ageing Process / Time: N/A
Oak type: N/A
Cold stabilisation: Yes
Filtration type: Diatomaceous earth

ANALYSIS



Alcohol content: 13.5%
Tartaric acidity g/L: 4.90
Residual sugar g/L: 2.20
pH: 3.78