

The selection of the clusters is performed by hand. The fermentation of grains is performed with selected yeast for a period of 10 days. The maceration and fermentation process is called malolactic fermentation which lasts 30 days. Then preserved in French oak barrels for 12 months.

Technical specifications

Varietal:	85% Malbec and 15% Cabernet Sauvignon
Vineyard location:	Perdriel, Lujan de Cuyo. Maipú. Mendoza
Age of vines:	85 years and 40 years
Altitude:	938 and 930 meters above sea
System:	Trellis
Number of hectares:	16 hectares
Soil type:	Franco and sandy
Yield:	80qq/ha
Harvest Month:	April
Alcohol:	14.9 v / v
Sugar:	18 g / l
Total acidity:	6.30 g / l
Volatile acidity:	0.15 g / l

“Sexy and sensual, the nose aromas of fresh fruit pulp clear. Flavor is strong and full, defined and fruity flavor, with firm structure. From sweet and gentle tannins typical of bleeding Malbec and Cabernet Sauvignon, mature, balanced and persistent, broad sweet finish, with dishes bouffet marida froid, sauteed white meat, cooked with sauce and grilled aguidulce grilled, mushrooms sauteed with butter and fresh cheeses.”



Cavernet Sauvignon



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Technical specifications

Varietal:	100% Cabernet Sauvignon
Vineyard location:	Barracas, Maipú, Mendoza
Age of vines:	40 years
Altitude:	938 meters above sea
System:	Parral
Number of hectares:	8 has
Soil type:	Sandy loam, shallow
Yield:	80 quintals / ha
Method of Harvest:	Manual in boxes of 20 kg
Harvest Month:	April

Alcohol:	14.9 v / v
Sugar:	2.20 g / l
Total acidity:	6.00 g / l
Volatile acidity:	0.64 g / l

"A view shows the purplish red, deep, there are abundant tears slowly fall. The nose denotes ripe cherries, cassis and roasted green pepper, balanced with notes of oak and leather. In his entry into mouth feels warm and spacious, the tannins are firm but not attack, the combination of ripe fruit and oak, and the soft notes of licorice, chocolate and clove predispose to a long finish "



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Technical specifications

Varietal:	70% Malbec and 30% Cabernet Sauvignon
Location:	Perdriel, Lujan de Cuyo. Mendoza
Age of vines:	85 years
Altitude:	938 meters above sea
System:	Trellis
Number of hectares:	8 has
Soil type:	Sandy loam, shallow
Yield:	50 quintals / ha
Method of Harvest:	Manual in boxes of 20 kg
Irrigation system:	Surface
Harvest Month:	April

Alcohol:	15.4 v / v
Sugar:	2.21 g / l
Total acidity:	6.37 g / l
Volatile acidity:	0.60 g / l

"In the glass is perceived a halo centered deep purplish black, the nose aromas of licorice and oak, nuts and ripe black plums, exultant mouth, sturdy and elegant, complex flavors of time in oak and red fruits combine with licorice, plums and prunes, blackberries and spice, with a touch quince. Harmonic and virile marida with braised meat dishes, baked and grilled meats and game to the hard Italian-style pasta, semi hard cheeses and entrees of Mediterranean cuisine. "

Drink between 16 ° and 18 ° C. Resting on probably go for 30 minutes.



Malbec



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Technical specifications

Varietal:	100% Malbec
Vineyard location:	Perdriel, Lujan de Cuyo, Mendoza
Age of vines:	85 years
Altitude:	938 meters above sea level
System:	Trellis
Number of hectares:	8 has
Soil type:	Sandy loam, shallow
Yield:	80qq/ha
Method of Harvest:	Manual in boxes of 20 kg
Harvest Month:	April

Alcohol:	14.9 v / v
Sugar:	1.8 g / l
Total acidity:	6 g / l
Volatile acidity:	0.6 g / l

"View is presented in a deep purple, drink seen in the formation of abundant and large tears slowly fall. The nose caught the scent of white pepper in mortar, ripe black plums, a slight hint of vanilla, anise and cinnamon, with a background of elegant European oak. The entry is sweet, friendly and full of ripe black plum sensations, white pepper and oak notes of spice, vanilla, cinnamon and anise combine to provide a long finish."

