



Inizio MALBEC

Characteristics

Inizio Malbec 2007

Vintage: 2007

Varietal composition: 100% Malbec

Vineyard location: Cordón del Plata, Tupungato (Uco Valley) - Mendoza

Vineyard altitude: 1000 m.a.s.l.

Soil: Alluvial, sandy.

Climatic conditions: Continental, with a rainfall average of less than 200mm per year. Wide temperature amplitude between day and night.

Plants per hectare: 3.800

Yield: 10.000 kg per hectare.

Harvest: Manual, in plastic boxes of 16 kg.

Elaboration: Selection of clusters in vibrating belt. Destemming and crushing of the grapes. Cold maceration with skins at 8 to 10°C. Adding of selected yeast. Alcoholic fermentation for a period of 16 – 18 days at 22 y 26° C in cement vats.

Natural malolactic fermentation.

Ageing: 5% for 6 months in French and American oak barrels medium toasted. Then it was stored in bottle for 8 to 10 months with controlled temperature, light and humidity.

Alcohol: 13,6% v/v.

Acidity: 5,1 g/l.

Residual sugar: 2,00 g/l

Tasting notes: Deep violet red with purple hints. Delicate sweet aromas of red and black fruits with plums marmalade. Spicy notes. In the mouth it has the roundness of the ripe grape, maceration and ageing. Smooth tannins rounded by the storage in bottle.

Serving temperature: 16 to 18 ° C

Food pairing: red - white, poultry, hunting hard cheese

Drink within: 3 years

Production: 50.000 bottles.



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