



Inizio RESERVA

Characteristics

Inizio Reserva Malbec 2006

Vintage: 2006

Varietal composition varietal: 100% Malbec

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

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

Soil: Alluvial, sandy.

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

Plants per hectare: 6.500

Yield: 6.000 / 8.000 kg per hectare

Harvest: Manual, in plastic boxes of 16 kg.

Elaboration: Selection of clusters in vibrating belt. After destemming (no crushing) begins a cold maceration of the skins at 8 to 10° C. Adding of selected yeast and alcoholic fermentation for a period of 16 – 18 days with controlled temperature between 22 and 26° C in cement vats of 10.000 lts.

Natural malolactic fermentation.

Ageing: 10 months in medium toasted French oak barrels. Then it was stored in bottle during 12 to 16 months with controlled temperature, light and humidity.

Alcohol: 13,9% v/v.

Acidity: 5,63 g/l.

Residual sugar: 2,00 g/l.

Tasting notes: Deep bright red with violet and purple hints. Fresh aromas of black fruits, ripe plums combined with vanilla notes. Good volume in the palate given by the ripe fruit, maceration and oak contact. Soft and balanced tannins from the storage in bottle.

Serving temperature: 16 to 18° C

Food pairing: Steak or barbecued meat, cheeses.

Drink within: 4 years.

Production: 12.000 bottles.



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