



Inizio RESERVA

Characteristics

Inizio Reserva Malbec – Merlot

Vintage: 2007

Varietal composition varietal: 60% Malbec – 40% Merlot

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: Malbec: 6.500 / Merlot: 4.200

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: 13,8% v/v.

Acidity: 5,47 g/l.

Residual sugar: 2,00 g/l

Tasting notes: Deep red with violet hints. Nice combination of herb notes from the Merlot and sweet fruits from the Malbec. Soft and spicy with black fruits from the oak. Good volume in the palate given by the ripe fruit, maceration and oak contact. Soft and balanced tannins given by the storage in bottle.

Serving temperature: 16 to 18 ° C

Food pairing: Steak or barbecued meat, cheeses.

Drink within: 4 years.

Production: 6.000 bottles.



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