

SANTA JULIA

MENDOZA ARGENTINA

2021

MALBEC del MERCADO

composition origin harvest

Malbec 100%

Uco Valley, Mendoza, Argentina

Manual in plastic boxes or bins, during the last week of April.

ALCOHOL

TOTAL ACIDITY

RESIDUAL SUGAR

13,4 vol

5,65 g/l

 $4 \, g/1$

VINIFICATION

Natural wines are those that have the least possible human intervention from the vineyard to its production. No sulfites are added and natural yeasts are used. The wine is bottled unfiltered.

Classic fermentation with indigenous yeasts and maceration for 15 days.

TASTING NOTES

Color: Ruby red with violet tones.

Aroma: Nose with typical Malbec aromas, such as violets and red and black fruits reminiscent of cherries, plums and blackberries.

Flavor: In the mouth, pleasant tannins and balanced acidity are perceived. Fruity and spicy finish.

