

SANTA JULIA

Magna

R E S E R V E

MALBEC 2023



COMPOSITION	100% Malbec
ORIGIN	Uco Valley, Mendoza, Argentina.
HARVEST	Handpicked

ALCOHOL	ACIDITY	RESIDUAL SUGAR
14,5 vol	5,7 g/l	2,5 g/l

V I N I F I C A T I O N

Classic fermentation with cold pre-fermentation for 5 days with selected yeast between 25-27° C. Maceration of the skin for 15 days with daily pigeage and delestage. Malolactic fermentation Completed in tanks.

Maturation: First, second and third use in French oak barrels for 10 months separately before the final blend.

T A S T I N G N O T E S

Color: Deep and lively violet red with bluish hues.

Aroma: of red and black fruits such as cherries, cassis, plums and blackberries, integrated with the aromas of barrel maturation such as vanilla, tobacco and chocolate.

Flavor: Silky in the mouth, good structure, with a marked presence of red fruits, pleasant and sweet tannins.

