

Hermanos Malbec



Location: Cafayate Valley, Salta, Argentina
Altitude: 2,000m above sea level
Soil: sandy, stony
Irrigation system: dripping
Training system: espalier
Pruning: bilateral cordon
Crop density: 3,700 vines per hectare
Yield: 110 qq/ha.
Harvest time: late March

Harvest system: hand-harvest
Fermentation: concrete tanks, with selected yeasts
Maceration: 20 days
Fermentation time: 12 days
Fermentation temperature: 23 to 26 °C
Malolactic fermentation: yes
Production: 90.000 bottles a year
Varietal: 100 % Malbec

