



TAPIZ

ESTATE GROWN AND BOTTLED
MENDOZA ARGENTINA



TAPIZ SELECCIÓN DE BARRICAS



VARIETIES

40% Malbec.
36 % Cabernet Sauvignon.
15 % Merlot.
9 % Syrah.

REGION

Single Vineyard from San Pablo Estate, Uco Valley, Mendoza

VINEYARDS

SAN PABLO ESTATE

ALTITUDE : 4430 feet (1350 meters) above sea level
FEATURES : Characterized by cold nights due to the proximity of the mountains and altitude, it gives wines of great intensity in color, aroma and structure, destined for premium and aged wines.

FERMENTATION

Cold pre-maceration takes place at 8°C for 5 to 8 days to extract color and aromas. Fermented in stainless steel tanks for approximately 10 to 14 days at 28°C. 100% malolactic fermentation.

AGING

18 months ageing in new French oak barrels. Stored in bottles at least for 12 months.

TASTING NOTES

Intense red color. Aromas reminiscent of red fruits, blackberries, cassis and dried plums with a delicate hint of vanilla, coffee and chocolate, well integrated. On the palate is intense but gentle, with ripe sweet tannins. Long finish.

TECHNICAL INFORMATION

Alcohol 14.0 %

Acidity 6.0 g/l

pH 3.60

Residual Sugar 2.30 g/l