



TAPIZ

ESTATE GROWN AND BOTTLED
MENDOZA ARGENTINA



TAPIZ MALBEC



VARIETIES

100 % Malbec.

REGION

Los Nogales Estate, Vistaflores & San Pablo Estate, Uco Valley, Mendoza.

VINEYARDS

LOS NOGALES ESTATE

ALTITUDE: 3346 feet (1020 meters) above sea level

FEATURES: The environmental characteristics of this property give a special elegance to wines with very good balance of flavors, color and structure, highlighting the tipicity in aromas.

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

A cold pre-maceration takes place (5-8°C) for 3 to 5 days to extract color and aromas. Fermented in stainless steel tanks for approximately 10 to 14 days at 28°C.

100 % Malolactic Fermentation.

AGING

8 months aged in French (70%) and American (30%) oak barrels of second and third use.

TASTING NOTES

Purplish red color. Aromas of red fruit, plums and cherries. The oak contributes with delicate hints of vanilla and chocolate. The palate is fruity and intense, with good volume.

TECHNICAL INFORMATION

Alcohol 13.90 %

Acidity 5.75 g/l

pH 3.65

Residual Sugar 2.98 g/l