

LAS NOTAS DE JEAN CLAUDE 2019 MAGNUM



VARIETIES

76% Merlot 12% Cabernet Sauvignon 6.5% Cabernet Franc 3% Petit Verdot 2.5% Malbec

REGION

San Pablo Single Vineyard, 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

Fermented in stainless steel tanks for approximately 12 days at 28°C. Use of selected yeasts.

100% malolactic fermentation

ACING

Aged for 11 months in French oak.

TASTING NOTES

This specimen expresses the maximum intensity on the nose, finesse, elegance and harmony generated by our terroir. On the nose: notes of fresh red fruits, raspberries, cassis and truffles accompanied by delicate spicy hints. Its oak aging brings aromas of coffee and chocolate amalgamated with fruity notes typical of this varietal of San Pablo Estate. The palate is intense, with sweet and elegant tannins. A long finish, hard to forget. A wine that represents the art of precision from the vineyard to the glass.

TECHNICAL INFORMATION

Alcohol 14.50%

Acidity 5.92 g/l

pH 3.63

Residual Sugar 2.50 g/l