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 typicity 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 (5-8ºC) for 3 to 5 days to extract color and aromas. Fermented in stainless steel tanks for approximately 10 to 14 days at 28ºC.
100 % Malolactic Fermentation.

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

TASTING NOTES
Intense red color with purple tonalities typical of the varietal. On the nose, notes of fresh red fruits, such as plum, cherries and strawberries with sweet notes of chocolate that reflect their passage through the oak. Good volume on the palate with a long finish.

TECHNICAL INFORMATION

Alcohol 13.80 %

Acidity 5.40 g/l

pH 3.60

Residual Sugar 2.37 g/l