TAPIZ

ESTATE GROWN AND BOTTLED
MENDOZA ARGENTINA

TAPIZ RESERVE MALBEC



VARIETIES
100 % Malbec.

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 8ºC for 5 days Fermented in stainless steel tanks for approximately 15 days at 28ºC then rests on lees for 16 days. 100% malolactic fermentation.

AGING
Aged for 10 months in French (75%) and American (25%) oak barrels of first and second use.

TASTING NOTES
Deep purplish red color. Aromas of red and black fruits with hints of floral aromas. The oak provides vanilla, chocolate and roasted coffee in balance with the fruit. The palate is fleshy, with ripe and sweet tannins. Long and elegant finish.

TECHNICAL INFORMATION

Alcohol 14.0 %

Acidity 5.4 g/l

pH 3.76

Residual Sugar 2.73 g/l