

Domingo Hermanos MALBEC Late Harvest

TECHNICAL DATA

Location: Calchaquí Valley, Salta, Argentina
Altitude: 1,700 meters above sea level (5,577 ft)
Soil: Alluvial, sandy loam with stones at depth
Irrigation system: Drip irrigation (meltwater)
Training system: Espalier
Pruning: Bilateral cordon
Vine density: 3,400 vines per hectare
Yield: 9,000 kg/ha (90 qq/ha)
Harvest time: Mid-April
Harvest method: Hand-harvested in 20 kg boxes

WINEMAKING

Fermentation: Stainless steel tanks using native yeasts
Whole cluster fermentation: 30% of the grapes fermented as whole bunches, allowing partial carbonic maceration.
Maceration: 12 days
Fermentation time: 7 days
Fermentation temperature: 22–24 °C (72–75 °F)
Malolactic fermentation: Yes
Ageing: 12 months in neutral oak barrels (4th use)

PRODUCTION

Production: 3,000 bottles per year
Varietal: 100% Malbec

TASTING PROFILE

Deep violet colour with bright ruby highlights.
The nose shows fresh red and black fruits such as cherries, raspberries, and plums, complemented by subtle floral notes and a hint of spice from partial carbonic maceration.
On the palate, it is vibrant and juicy, with soft, rounded tannins and balanced acidity. The use of neutral oak adds texture without masking the purity of the fruit.
The finish is fresh, expressive, and persistent



Familia Domingo

