

# Tomero



## TOMERO MALBEC 2015

### VARIETAL COMPOSITION

100% Malbe.

### VINEYARDS

Finca Los Don Antonio

Denomination: Valle de Uco

Sub-denomination: Los Árboles, Tunuyán

### TERROIR

Sandy loam soils of shallow depth and low fertility with fragmented rocks.

› Irrigation: Drip irrigation

› Altitude: 1,090 masl

› Year of Planting: 2000

› Vineyard Management: Medium-density canopies prevent direct exposure of clusters to sunlight. A no-till system is used to preserve the native vegetation, in combination with the use of rye as a cover crop.

### VINIFICATION

Grapes were harvested between April 8 and 12 and placed in 20-kilo boxes.

Traditional winemaking methods were used, including a three-day cold pre-fermentative maceration, and pumping over and manual punching down to maximize maceration.

Fermentation took place at 25 °C.

The resulting wine rested in French oak barrels and stainless steel tanks for 9 months.

### TASTING NOTES

› Color: Intense red with violet highlights.

› Aroma: Intense aromas of ripe red fruits evoking preserved cherries and red currant. Notes of cinnamon and sweet spices due to oak aging.

› Palate: Sweet entrance, good volume in the palate. Silky tannins with a pleasant and persistent finish.

### TECHNICAL INFORMATION

› Alcohol Content: 14 %

› Total Acidity: 5 g/l

› Reductive Sugars: 1.9 g/l

› pH: 3.8.