

Malbec



Grape Variety

Malbec

Alcohol Content

13,5

Acidity

6,4

pH

3,55

Sugar Content

1,9

Training Method

Espalier

Vineyard Management

Drip irrigation, bilateral cordon pruning system

Soil Profile

Deep sandy to sandy loam soil. Presence of clastic, gravel-like material, with some limestone.

Harvest Date

Late March

Harvest Method

Hand-harvested into 20-kilo bins

Grape Reception

In concrete tanks

Origin

El Mercado, Santa Rosa

Altitude

569 m.a.s.l.

Vine Age

2001

Density

2,600 vines per hectare

Best Served at

61–64.5°F

Maceration

Post-fermentative maceration for 3 days at 20°C

Fermentation

Spontaneous fermentation at 20°C using native yeasts, until total sugar reduction

Malolactic Fermentation

With native bacteria for 30 days

Aging

7 months in concrete tanks

Bottling

September 2022

Production

5,000 bottles

Tasting Notes

This Malbec by Finca Feliz can be best described by its vibrancy, a word pointing to its distinctive aromas, overall freshness and lively color. Our desert terroir, made up of young and sandy soil profiles, contributes to the development of soft and pleasant tannins. Finally, a series of short macerations at low temperatures in concrete tanks result in a pure red-fruit and round feel on the palate.

Winemakers

Matías Morcos / Lis Clément

