FAMILIA CROTTA

DESDE 1933

Malbec

Crotta

750ml

Variety

100% Malbec

Vineyard

Region: Central Valley. Mendoza. Argentina
Soil Characteristics: Clay loam
Harvest: Manual. April

Pre-Fermentation

Maceration Pre-fermentative at 15º C

Fermentation

Method: Classic with 20 days macerations
Temperature: It reaches a maximum temperature of 29º C and then lowered and maintained at a temperature betwen 24º C and 26º C
Length: 6 days
Malolactic Fermentation: Natural

Tasting Notes

Colour: Its colour is red and has violet nuances
Aroma: Its aroma is well mature red fruit
Flavor: Offers an intense flavor of dries plum and red fruits mature. It has a pleasant astringency

Technical Data

Alcohol: 13.8% volume
Ph: 3.6
Total acidity: 4,97 g/l