FAMILIA CROTTA
DESDE 1933

Malbec-Bonarda

Crotta

375ml . 750ml

Varieties

50% Malbec, 50% Bonarda

Vineyard

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

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: It has a bright red color
Aroma: Offers an excellent combinations of aromas to dried fruits and raisins
Flavor: Has a soft flavour of vainila and dried plum.This flavour results very pleasent to palate.This varietal is rested to acquire the desired characteristics

Technical Data

Alcohol: 13.8% volume
Ph: 3.7
Total acidity: 4.82 g / l