FAMILIA CROTTA
DESDE 1933

Malbec Gran Reserva

Familia Crotta

750ml

Variety

100% Malbec

Vineyard

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

Ageing

Its resting in French oak barrels during 8 months

Tasting Notes

Colour: Its colour is red and has violet nuances
Aroma: Has an aroma of red fruits and spices
Flavor: Offers an exquisit combination of flavors to vanilla, ripe plum and coffee. Has an excellent combinations of tannins of great quality that provide great structure

Technical Data

Alcohol: 14.4 % volume
Ph: 3.6
Total acidity: 5.74 g/l