FAMILIA CROTTA
DESDE 1933

Malbec

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

Tasting Notes

Colour: Its colour is red and has violet nuances
Aroma: Offers an exquisite aroma of red fruits and spices
Flavor: Has a frutal flavor with tannins of a great quality that gives a great structure and concentration

Technical Data

Alcohol: 14.10% volume
Ph: 3.6
Total acidity: 5.05 g/l