

ESTATE MALBEC, BELHARA

Vintage

2018



The single vineyard Estate Malbec is sourced from selected blocks within the estate's vineyard in the appellation of Gualtallary in the Valle de Uco, Mendoza, at an altitude of 1350m.

TASTING NOTE

Presents an opaque inky purple core with reflections of carbon. The nose is smoky and saturated with black fruit; cassis and dark cherries. On the palate, opulent flavours of blueberry and blackberry are complemented by notes of roasted coffee and cinnamon.

VINIFICATION DETAILS

Grapes were hand harvested in selected blocks in April. Alcoholic fermentation and extended maceration on skins took place for 30 days in open-top barrels with manual punch downs for better extraction and a lush and broad mouthfeel. The wine was then aged in 100% new French oak barrels (Mercurey Tonnellerie) for 18 months with gentle racking, before bottling unfiltered.

TECHNICAL ANALYSIS

Alcohol Residual sugar

14.0

1.0

pH

Acidity

3.65

5.6

ATTRIBUTES



Origin

Argentina



Variety

Malbec


 Malolactic
Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Stephen Huse



Fined Using

Egg white



Closure

Cork



Region

Mendoza



Vegan

No