

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 (Mercrey 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


Fining Agent

Egg white


Closure

Cork


Region

Mendoza


Vegan

No