

PUNTA NEGRA MALBEC, BELHARA

Vintage

2024



Sourced from Belhara's estate vineyards in the Valle de Uco and Luján de Cuyo in Mendoza.

TASTING NOTE

Dark red colour with purple reflections. The nose presents ripe raspberries and plum fruit. It has a silky structure of tannins and a fine texture. In the mouth, has medium body and flavours of ripe red fruits, followed by notes of roasted coffee with a long and fresh finish.

VINIFICATION DETAILS

Grapes are harvested manually in small boxes, held in selected blocks. The alcoholic fermentation and the maceration with the skins take place for between 20 and 30 days in small tanks with pumping overs. Procedures to extract the most from the grapes to achieve round tannins and maximum expression of the fruit. The wine is transferred to French wooden barrels and aged for 6 months.

TECHNICAL ANALYSIS

Alcohol

13.0

ATTRIBUTES

 Origin Argentina	 Variety Malbec	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Stephen Huse	 Fining Agent	 Closure Screw top	 Region Mendoza	 Vegan No