

PUNTA NEGRA MALBEC, BELHARA
Vintage
2018


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

TASTING NOTE

A deep purple colour with violet reflections. The coolness of the site of the Tupungato vineyard provides a floral and spicy nose with red fruit. The tannin structure is supple and flavours of raspberry, red cherries and cassis are joined with notes of vanilla and mocha. The elegant, long finish is enhanced by a touch of minerality and well-integrated oak.

VINIFICATION DETAILS

Fermentation and an extended maceration on skins was carried out for 25 days in concrete tanks before the must was pressed off the skins. The wine was then aged for 6-7 months with gentle racking and fining before being bottled.

TECHNICAL ANALYSIS
Alcohol Residual sugar

13.0 0.5

pH Acidity

3.48 5.4

ATTRIBUTES

Origin

Argentina


Variety

Malbec


Malolactic Fermentation

Yes


Bottle Size

75cl


Vegetarian

Yes


Winemaker

Stephen Huse


Fining Agent

Bentonite


Closure

Screw top


Region

Mendoza


Vegan

Yes