

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