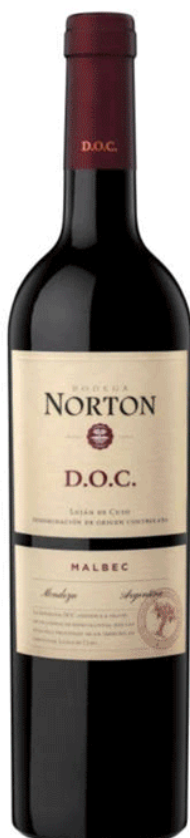




NORTON MALBEC D.O.C. 2015



VINTAGE	2015
VARIETY	100 % Malbec
APPELLATION	Luján de Cuyo, Mendoza, Argentina.
VINEYARD	
Age	From 15 to 30 years
Yield	9 tns/ha (3,6 tns/acre)
FERMENTATION	
Fermentation (selected yeasts)	7 days at 25 ° C (77° F)
Maceration	15 days at 22 ° C (72° F)
Malolactic Fermentation	100 % natural
AGEING	
Oak Barrel	100 %, 12 months in first and second use french oak barrels
Bottle	12 months before release
WINEMAKER COMMENTS	Deeply red colour with violet hues. Aromas of ripe red fruits and black pepper. Friendly tannins on the palate, rounded structure and long finish

DRINKABILITY Up to 5 years

TECHNICAL INFORMATION

Alcohol	13,7 °
Total Acidity	5,25
PH	3,70
Reductive Sugar	2.10
Average Brix at Harvest	24 °


 Jorge Riccitelli
 CHIEF WINEMAKER

Safrá 2016. Jantar Churrascaria Paiol em 09/05/2019.