



PIETRO MARINI *TANNAT – MALBEC ROBLE*

Varietal composition: 70% Tannat – 30% Malbec

Alcohol volume: 14,76%

Total acidity: 5,62 g/l

Volatile acidity: 0,67 g/l

Sugar content: 3,64 g/l

Extract: 35,70 g/l

Vineyard yield: average 7 tons per hectare

Vineyard conduction system: espalier

Irrigation system: drip irrigation

Harvest: grapes were hand harvested in small bins of 20 kgs. Harvested on March April

Vineyard location: Cafayate, Alto Valle Calchaquí, Salta, Far NW Argentina, Own 15 years old vineyards at 5900 feet above sea level

Wine making process: prior crushing, grapes were hand sorted. Fermentation was slow, at low controlled temperature (15°C) produced by selected yeasts. The 100% of the wine underwent malolactic fermentation in French oak barrels, and it was aged for 6 months in first and second usage American (60%) and French (40%) oak barrels

Tasting notes: intense ruby red color with violethalo and black background. Complex in the nose. We find aromas of red fruits such as plums and cherries; a bit spicy typical of the malbec of the valley and aromas of black fruits, like the blackberry, typical of tannat. In the background, aromas of oak barrels such as vanilla and tobacco are perceived. The palate is sturdy in the mouth because of the presence of tannat. With ripe tannins and very friendly

Service Temperature: 14°C to 16°C