



TECHNICAL DATA SHEET:

Red Wine Las Nubes Malbec

WINERY: Las Nubes

VINEYARDS: El Cajón, Salta, Valle de Cafayate

ALCOHOL CONTENT [% VOL.]: 13.7

PH: 3.6

ACIDS [G/L]: 5.75

RESIDUAL SUGAR [G/L]: 2

VARIETAL: 100% Malbec

WINEMAKING: Harvest is manual in boxes of 20 kilos, at the end of March, selection of clusters in the winery, destemming, vating in cement vats of 55 hectoliters, maceration cold maceration and fermentation with selected yeasts at between 24 and 26 °C. between 24 and 26 °C, total maceration for three weeks, with 100% malolactic fermentation, clarification fermentation, clarification with egg white and diatomaceous earth filtration prior to bottling. before bottling.

IDEAL SERVING TEMPERATURE: 16 to 18° C.

AGING POTENTIAL: 3 to 5 years

TASTING NOTES:

Intense red color, with violet edges, aromas of red fruits, notes of pepper, structured in the mouth, with good volume, fleshy, very soft and ripe tannins, with a long and harmonious finish. and ripe tannins, with a long and harmonious finish.

PAIRING:

Ideal to accompany lamb, red meat and roast dishes.