

# ESPIRITU DE ARGENTINA

- Classic Range –



## CLASSIC MALBEC

### Appellation:

Mendoza (Argentina), the grapes come from the viticulture region of Tupungato, very recognised for this variety.

### Climate:

Temperate climate with defined seasons. Wine is cultivated between the 22nd and 42nd degree of southern latitude, ranging from the tropical north to the Antarctic south. This typical Andean climate in the west provides ideal conditions for exceptional wine quality, particularly in the heartland of the Argentinean wine-growing region, the Mendoza province.

**Soil:** Slightly deep, stony with good slope.

### Vinification:

Manual harvest in the second week of April, alcoholic fermentation at 22°C, with two peaks at 26°. Maceration by 24 days. Induced malolactic fermentation. Fining by racks. Ageing in French and American oak by six months.

### Product Description:

The legendary Mendoza province provides the premier red Malbec grape varietal with ideal conditions to mature into a rich and complex wine. This wine displays a full body and gentle tannins and impresses with its ruby red color.

### Serving Suggestion:

This Malbec perfectly complements hearty meat dishes, venison and cheese or can be enjoyed in the company of other bon vivants.

**Serving Temperature:** Best enjoyed at 18°C.

**Winemaker:** Luis Villarreal

## Technical Information

Vintage: 2007

Alc.: 13.5 %

Total acidity: 5.05 g/l in tartaric acid

Residual sugar: 2 g/l

Varietal composition: 100% Malbec