



VICENTIN
· FAMILY WINES ·

BLANC DE MALBEC · 2016

GRAPE VARIETY

100% Malbec

YIELD

6-9 Tons/hectar

REGION OF ORIGIN

Manual April 7th to April 23th. Vineyards: 73% La Consulta, San Carlos (1020 masl); 27% Vista Flores, Tunuyán (1100 masl)

PRODUCTION

The fruit enters with low-temperature to the winery and then it is have a manual selection of grains. It chooses the optimal time for tasting to separate the skin game, this happens between the early hours of maceration. 10 days maceration, pre-fermented at 8°C 13 days alcoholic fermentarions with selected yeast in steel tanks below 12°C. Total maceration 23 days. Pressing: free run juice, with press (basket/cage). Fermentation: Malolactic in barrics. Aging: 6 months in American oak barrels.

TASTING NOTES

Blanc de Malbec owes its name to the type of vinification. It is a red wine vinified as a white, making it the first Blanc de Malbec in Argentina. The idea for this innovative wine came from the vineyard and lead to its final creation. The hue is slightly pink, well defined and bright. Soft floral notes of sweet jasmine are perceived along with violets and mild aromas of fruits including peach, strawberry and watermelon. Fine integration with the wood awakens flavors of cinnamon, cloves and spices. Sweet, fresh, unctuous, explosive, very fruity and elegant on the palate; the taste is intensified by hints of mature and sweet tannins.

ALCOHOL

14,9%

