

ELSA BIANCHI

MALBEC 2018



Description:

A young and lively wine offering a very intense color with a purple hint. Ripe red fruit aromas prevail, with a touch of violets characteristic of Malbec of this region. A sweet wine in the mouth with round tannins, medium structure, and some mineral notes. Elegant, well-balanced, and food-friendly.

Winemaker's Notes:

The manually-harvested grapes come from vineyards, in San Rafael, Mendoza, at around 750 meters above sea level, on sandy, calcareous soils of alluvial origin – and also from producers associated with the winery. Cold maceration begins at 8° C and lasts 2-3 days. Typical young wine fermentation, with pump-overs specially designed for wines of this category. Daily tasting for evolution of the grape must in fermentation. Use of selected yeasts and controlled temperatures (26-27 °C). Finally, through rigorous tasting, there is a 4-5 day post-fermentation maceration, and the wine then spends 3 months in the bottle.

Interesting Facts:

Elsa Bianchi wines are named after Dona Elsa, the late grandmother of the current Bianchi owners, who started the winery with her husband. Her first home, a small “casa,” still sits among the vineyards that also bear her name.

Serving Hints:

Elsa Malbec is the perfect accompaniment to a wide range of foods, such as salmon or other flavorful fish, pork and beef.

PRODUCER:	Valentin Bianchi S.A.
COUNTRY:	Argentina
REGION:	San Rafael, Mendoza
GRAPE VARIETY:	100% Malbec
ALCOHOL %:	13.3%
RESIDUAL SUGAR:	4.5 g/l
TOTAL ACIDITY:	5.2 g/l
pH:	3.7

QUINTESSENTIAL
IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com



Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	37.47	12.72	9.29	11.85	4x14	89991100002-1	1089991100002-8