

2019 ELSA BIANCHI MALBEC

WINE DATA

Producer

Bodegas Bianchi

Region

San Rafael, Mendoza

Country

Argentina

Wine Composition

100% Malbec

Alcohol

13.6%

Total Acidity

5.4 G/L

Residual Sugar

2.3 G/L

pH

3.70

DESCRIPTION

A very intense color with a purplish hint, typical of this young variety. Aromas of ripe red fruits predominate, with a floral touch of violets that is typical of the Malbec from this region. In addition, due to the characteristics of our soil, some fresh, mineral notes can be found which add further youth and liveliness to this wine. The palate shows a somewhat sweet wine with round tannins, medium structure, and an elegant feel. All these qualities make up a balanced wine that can be served with any kind of food.

WINEMAKER NOTES

The grapes for this wine come from the company's own vineyards in San Rafael, Mendoza, at around 760 meters above sea level, on sandy, calcareous soils of alluvial origin. The grapes are harvested manually. Once in the winery, the grapes are destemmed and the whole berries are placed directly in the stainless-steel tanks. The cold maceration process begins there at 46.4° F (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. Four-to-five days later, there is the use of selected yeasts and controlled temperatures 78.8° F – 80.6° F (26-27 °C). Finally, through rigorous tasting, there is a 7-10 day post-fermentation maceration. The wine then spends 3 months in the bottle.

INTERESTING FACTS

Elsa Bianchi wines are named after Doña 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

Ideal with salmon, roasted meats, flavorful fish, pork or beef.

