



2020 L10 MALBEC



WINE DATA

Producer

Bodegas Bianchi

Region

San Rafael, Mendoza

Country

Argentina

Wine Composition

100% Malbec

Alcohol

14.5%

Total Acidity

5.2 G/L

Residual Sugar

2.0 G/L

pH

3.70

DESCRIPTION

The 2020 L10 Malbec has a very attractive and profound purplish color, typical of young Malbec wines. Intense, aromatic, fruit-forward expression, with evidence of ripe red fruit and notes of violets, accompanied by a subtle minerality. In the mouth, it begins sweet, it is round, and it has soft tannins, balanced acidity, and medium structure.

WINEMAKER NOTES

The grapes for L10 Malbec come from both the winery's family vineyards (Finca Dona Elsa and Finca Asti) as well as from other associated producers in San Rafael, Mendoza. The family vineyards are 820.21 yards above sea level, on loamy-sandy calcareous soil of alluvial origins. This provides mineral notes to the wine. The grapes were hand-picked and immediately destemmed. The berries were placed directly into stainless steel tanks. The cold maceration process began at 46.4 F and lasted 2-3 days. Color and tannin were extracted by means of closed pump-overs. Four days later, selected yeasts were introduced in order to begin the fermentation process – and the temperature stayed consistently between 78.8 F – 84.2 F. The wine spends three months in the bottle prior to release.

SERVING HINTS

Ideal to serve with a large variety of foods, especially with meats and hard cheeses.