

L10

PREMIUM MALBEC

Description:

A deep red-violet color shows the wine's youth, with long "legs" running down the glass. Valentin Bianchi's L10 Premium Malbec has fruity aromas of ripe plums and cherry jam and soft sensations of vanilla and tobacco from the French and American oak aging. The palate follows the nose, with spicy notes and firm structure of sweet tannins, which harmonize smoothly with this strong-bodied wine. It has an intense and voluptuous finish.

Winemaker's Notes:

L10 Premium Malbec comes from the Doña Elsa Estate, situated in Ram Caída, San Rafael, Mendoza at 2460 feet (750 meters) above sea level. Rama Caída is among the coolest areas of San Rafael, with sandy calcareous soil of alluvial origins. The grapes were hand-picked and classically fermented, with periodic pump-over. The wine underwent three weeks of maceration, with fermentation completed at controlled temperatures not exceeding 86°F (30° C). It then spent twelve months in new oak (75 % French oak and 25 % new American oak). After bottling, the wine was aged an additional six months.

Serving Hints:

This wine is ideal to serve with a large variety of foods, especially with meat and hard cheeses.

This label is a collaboration between Valentin Bianchi and Argentine soccer superstar Leo Messi's Charity Foundation. A portion of the proceeds of the sale of L10 wines will go to the Foundation, which focuses on health care and educational development of socially-disadvantaged children.

PRODUCER: Valentin Bianchi S.A.
COUNTRY: Argentina
REGION: San Rafael, Mendoza
GRAPE VARIETY: 100% Malbec
RESIDUAL SUGAR: 4.51 g/l
TOTAL ACIDITY: 5.20 g/l
PH: 3.67

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
6	750	14.6%	17.6	9.92	6.61	12.09	6X28	779070300100-0

