



2018 L10 MALBEC



WINE DATA
Producer
Valentin Bianchi S.A.

Region
San Rafael, Mendoza

Country
Argentina

Wine Composition
100% Malbec
Alcohol
13.3%
Total Acidity
5.4 G/L
Residual Sugar
2.6 G/L
pH
3.64

DESCRIPTION

The 2018 L10 Malbec has an attractive and intense color with a purple hint. Red and ripe fruit aromas prevail, together with a floral violet touch charismatic of the Malbec from this region. Due to the soil characteristics, some mineral and fresh notes enhance this lively and young wine even more. On the palate, the wine is fresh and sweet, with round tannins, and medium structure. An elegant and well-balanced wine.

WINEMAKER NOTES

L10 Malbec comes from vineyards located in San Rafael, Mendoza, at 820.21 yards above sea level, on loamy-sandy, calcareous soil of alluvial origins. The grapes were hand-picked and immediately destemmed. The berries are placed directly into stainless steel tanks. The cold maceration process begins there at 46.4° F and it lasts 2-3 days. Color and tannin are extracted by means of closed pump-overs. Four days later, selected yeasts are introduced in order to begin the fermentation process – and the temperature should be constant, between 78.8° F – 84.2° F. The wine spends three months in bottle, prior to release.

INTERESTING FACTS

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 (Messi's team number) will go to the Foundation, which focuses on health care and educational development of socially-disadvantaged children.

SERVING HINTS

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