



2017

L10 PREMIUM MALBEC

WINE DATA

Producer

Valentin Bianchi S.A.

Region

San Rafael, Mendoza

Country

Argentina

DESCRIPTION

This wine is a true Malbec blend from different vineyards – leading to highly complex aromas and flavors. Deep and intense violet color. Well-defined expression in the nose reminiscent of ripe plums, cherries, and some spicy notes. Hints of chocolate, and great vanilla accents from its time in oak. Soft, ripe tannins with very balanced acidity. Refreshing mouthfeel with the same fruity notes as in the nose. Very elegant finish.

WINEMAKER NOTES

The L10 Premium Malbec grapes come from 3 different vineyards. The Doña Elsa Estate, situated in Ram Caída, Finca Asti in Las Paredes district, and Finca Constanza in Cuadro Benegas district. The soils have alluvial origin. The grapes were hand-picked. Cold maceration at 46.4° F for 3-4 days. 100% of the volume goes through maloactic fermentation with indigenous bacteria. Fermentation temperature starts at 86° F and works down to 80.6° F. Half of the wine spent 8 months in French Oak. The remaining 50% was left in stainless steel tanks at a controlled temperature for 8 months. The wine subsequently spent 4 months in the bottle.

SERVING HINTS

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

Wine Composition

100% Malbec

Alcohol

13.6%

Total Acidity

5.18 G/L

Residual Sugar

2.65 G/L

pH

3.74

