

## **CAMELEON MALBEC**



	WINE PRO			ILE 🤾 —
FLAVOR				
MEDIUM	PRONOUNCED	LOW	MEDIUM	HIGH
		OAK		
MEDIUM DRY	SWEET	NO OAK	TOAST/VANILLA	CHOCOLATE/COFFEE
		BODY		
MEDIUM	HIGH	LIGHT	MEDIUM	FULL
			TECHNICAL DA	TA 🛞
	MEDIUM DRY	MEDIUM DRY SWEET	MEDIUM DRY SWEET OAK MEDIUM HIGH LIGHT	MEDIUM PRONOUNCED LOW MEDIUM OAK MEDIUM DRY SWEET NO OAK TOAST/VANILLA BODY

## Vintage: 2018

Varietal: 100% Malbec

**Vineyards:** Own Vineyards in Tupungato, Alto Gualtallary. By the foothills of the Andes at 4000 ft. altitude. The vineyards enjoy a marked thermal amplitude. Gravel and sand Soil.

**Winemaking:** Manual harvest between the end of March and beginning of April. Fermentation with selected yeast at a maximum temperature of 27°C for 12 days.

## Information:

Alcohol : 14% Residual Sugar : 2,6 g/l Acidity: 5,17g/l pH: 3,7

—— TASTING NOTES 🖉

——— PARING 🧷

Intense violet color. Red and black fruit aromas with spicy notes. Medium body and round velvety tannins.

Ideal with pasta and red meat dishes. Better at 18°C.