

# RUTA 22

Malbec 2010  
Reserva  
Neuquén Valley -Patagonia

*Analysis*

**Alcohol:** 14,5°

**Acidity:** 5,2 g/l

**pH:** 3,80

**Residual Sugar:** 4,90 g/l

## NEUQUÉN VALLEY - PATAGONIA

Neuquén Valley. From our Calafate vineyards with sandy loam soil and a N-S orientation of the rows that allows a homogeneous and fresh maturation of the grape. Cool and windy climate, without rain and with cool nights. 4000 v/ha and drip irrigation

## HARVEST

Middle of March  
10 Tons/hectare

## VINIFICATION PROCESS

Harvest 100% de-stemmed without crushing  
Cold maceration at 12°C for 2 days  
Fermentation at 25-32°C for 8 days  
Post-fermentative maceration 15 days  
Malolactic fermentation 100%

## AGEING

30% of the wine, 6 Months in 225 L barrels  
100% French oak  
100% Medium toast  
30% New barrels

## FINNING

Gelatin  
One earth finning and one pad finning prior to bottling

## BOTTLING

November 2010  
900.000 bottles produced

## TASTING NOTES

An intense violet-red color. On the nose the tones of red fruits in preserves, such as plums and raspberries, stand out. Round tannins, sweet and voluminous, can be felt in the mouth.

## PAIRING SUGGESTIONS

For accompanying fatty grilled meats, cheeses made of cow's milk and pastas with light sauces.  
Serve between 16-18°C

