

ESTÍMULO MALBEC 2019

WINEMAKING

Estímulo selects its Malbec grapes when they are at optimum maturity and promotes the expression of the pure flavor of the varieties - we handle the cooled bunches with the utmost delicacy, avoiding the forced extraction of tannins and the consequent risk of roughness in the finished wine.

TASTING NOTES

"An intense violet color, Estímulo Malbec has ripe tannins that support the fresh flavors of plum, strawberry, and cherry. A good balance of acidity, sustained through the lingering finish, invites repeated sips and makes this an excellent table wine."

Miriam Gómez
Enóloga

WINE INFORMATION



Uco Valley, Mendoza, Argentina.



100% Malbec



13,7% | AT: 0,52% | PH: 3.65 | AR: 0,21%



6 Months in Stainless Steel Tanks .



Potencial aging: 3 years.



Agglomerated cork.



Red meats and pasta.

