



FINCA
LA CHAMIZA

CHARACTER

The secret lies in the beginning, where the personality is defined. It's the first stage of the evolution of our Malbec.

100% Malbec

Origin: Maipú – Tupungato – San Martín, Mendoza.

Description: Sandy soil, drip / flat irrigation.

Climate: Warm with cool nights, good sun exposure allowing perfect ripening.

Vinification: Grapes were destemmed and crushed. Cold maceration before fermentation 30% thermoflash vinification. 70% traditional vinification, 8 days in stainless steel tanks at 26°C. Natural malolactic fermentation.

Aging process: Slight contact with Wood.

Pre-bottling operations: Filtration with 0,65 µm absolute membranes

Colour: Vibrant red.

Aromas: Delicate and balanced blend of forest fruit.

Palate: Round tannins.

