

finca magnolia

BLOSSOMS FROM A TIMELESS WORLD

The ancient Magnolia tree symbolizes our commitment to sustainability and organic approaches, both in the vineyard and the winery.

ALTA MAGNOLIA PREMIUM BLEND

VARIETALS: 80% Malbec – 20% Syrah

GROWING REGIONS: **Malbec:** Los Árboles –

Syrah: Vista Flores (Valle de Uco, Mendoza)

WINEMAKING

Grape bunches are manually selected followed by destemming.

Cold maceration for 2 days at 8° C (46° F).

Fermentation lasts complete 14 days, under controlled temperatures with daily punch-downs of the cap.

Racking and pressing.

Malolactic fermentation in tank.

AGING

Aged in American oak for 12 months at controlled temperature.

Stabilization, filtration, and bottling.

ALCOHOL	RESIDUAL SUGAR	TOTAL ACIDITY	PH
13,6%	3,75 g/l	5,6 g/l	3,7

TASTING NOTES:

Red colour with violet gleams, bright and intense. Its aromatic complexity highlights red and black fruit laced with notes of vanilla, leather and chocolate lent by the oak. Pleasant on the palate, with good structure thanks to its round, balanced tannins. Long finish.

AWARDS

James Suckling - 91 points – 2020

International Wine & Spirit Competition – Silver
91 puntos – 2020

Concours Mondial De Bruxelles – Silver - 2020

