

finca magnolia

BLOSSOMS FROM A TIMELESS WORLD

MAGNOLIA NEGRA MALBEC

Varietals: 100% Malbec.

Growing regions: Las Compuertas, Luján de Cuyo. Mendoza, Argentina.

Winemaking

Reception and destemming

Cold maceration for 24 hours.

Fermentation in stainless steel tanks with selected yeasts.

Alternate extraction, pumping-over, delestage and pressing.

Natural malolactic fermentation.

Stabilization, filtration and bottling.

Aging

40% of the wine is aged in American oak barrels for 6 months, followed by 3 months in the bottle.

ALCOHOL	RESIDUAL SUGAR	TOTAL ACIDITY	PH
13,2%	4 g/l	5,80 g/l	3,7

Tasting Notes:

Magnolia Negra Malbec is striking for its intense reddish-violet colour. Aromas of red fruit, plum, blackberry and cherry on the nose. Oak ageing adds aromatic complexity and notes of vanilla. Sweet, velvety tannins leave a pleasant sensation on the palate. Long, lingering finish.

Awards

Vintage 2020: 90 points - James Suckling

