

finca magnolia

BLOSSOMS FROM A TIMELESS WORLD



ORGANIC MALBEC

Varietals: 100% Malbec.

Growing regions: Maipú (Mendoza)

Winemaking

Harvested by hand.

Destemming and crush upon arrival at winery.

Fermentation between 24°C and 27°C with a total maceration period of 20 days.

Malolactic fermentation, cold stabilization and filtration prior to bottling.

ALCOHOL	RESIDUAL SUGAR	TOTAL ACIDITY	PH
13,8%	4,5 g/l	5,5 g/l	3,7

Tasting Notes

A beautiful ruby red colour with bright violet reflections and good intensity makes this organic malbec a great example of the varietal. Aromas of red fruits stand out in the bouquet, reminiscent of sweet plum jam. On the palate its soft tannins give this wine well-balanced acidity and a pleasant lingering finish.