

DON DAVID

MALBEC



ORIGIN:

Calchaquí Valley, Argentina

TERROIR:

David Michel was the key man in our winery's history. He was a pioneer in planting quality vines in the high altitude vineyards of the Calchaqui Valley, convinced this remote and exquisite region had the potential to deliver unique wines. Located over 1800 meters | 6000 feet hidden in the North of Argentina, this valley displays some unique characteristics. Poor alluvial soils; high sun exposure; low humidity; and broad thermal amplitude make this terroir deliver high concentrated wines with accentuated aromas, colors and flavors.

VARIETY:

100% Malbec

HARVEST:

Late March – First week of April

WINEMAKING:

The winemaker goal is to produce elegant and complex wines in the range. Concentrated bunches of medium and small grains are manually harvested early in the morning and put into small bins of 18 kg. Pre-fermentative macerations at 8°C in stainless steel tanks, and gently treatments during alcoholic fermentation are carried out. Utilization of both native and selected yeasts for the fermentation process. Post fermentative macerations, totalizing 30 days. Malolactic fermentation in contact with oak takes place. 70% of the wine is aged for 12 months in American and French oak. The final blend is made with the remaining 30% conserved in stainless steel tanks without oak contact.

TASTING NOTES



Vivacious red with violet sparkles. A noble tear indicates its firm structure.



Plum jam and raisin combined with pipe tobacco, vanilla and toasted notes dominate the aroma.



Very well balanced together with sweat and soft tannins. Fruity, full of plumb and chocolate notes. Pleasant finish.

ANALITICAL DATA

Alcohol	Residual sugar	Acidity	PH
14 % alc/vol	3,25 grs. / lt.	5,90 grs. /lt.	3.75

