



## BLUE BEAR



### MALBEC 2017

**GRAPE VARIETY:** 100% Malbec.

**REGION:** Tulum Valley (San Juan, Argentina)

**VINEYARD DETAILS:** Sandy loam structure. Flood irrigation.

**WEATHER:** continental, dry and semiarid with over 300 days of sun exposure. Annual rainfall around 120 mm.

**TRELLIS SYSTEM:** "Parral"

**HARVEST DETAILS:** Grapes are hand-picked in 450 kg bins.

**YIELD PER HECTARE:** 15.000 Kg.

### WINEMAKING PROCESS:

The grapes are gently destemmed and crushed and then placed in stainless steel tanks. The alcoholic fermentation occurs approximately at 25°C. Long maceration before natural malolactic fermentation. **Aged in oak for three months.** Cold stabilization and light filtration prior to bottling.

### DESCRIPTION:

This opulent wine has an interesting red and dark colour with purple hue. The aroma reminds plum, strawberries, cherry, coconuts and chocolate. This wine is well-structured with a soft, complex and elegant palate.

**ALCOHOL:** 13.7 % vol.

**TOTAL ACIDITY:** 6.40 g/l

**SUGAR CONTENT:** 5.00 g/l

**AGING POTENTIAL:** Up to 2 years and a half.