



# BLOCK\* SERIES

## Malbec

### TASTING NOTES

Intense and brilliant color.

It presents red fruit aromas with floral notes; also you can find some graphite notes.

It presents soft and round tannins, with a long and elegant aftertaste.

Food pairing suggestions: It goes very well with roasted or baked lamb, also with Spanish “tapas” like serrano jam, chorizo sausage and Spanish omelette.

Aging Potential: 8 years+

Service Temperature: 16-18°C. 1 hour wine oxygenation before serving is also recommended.

### DESCRIPTION

VINTAGE : 2020  
VALLEY : Maule  
BLEND : 100% Malbec

### VINEYARD

LAND : Santa Rosa, 48 Kms from the Pacific Ocean, 47 MASL  
BLOCK : 36  
SOIL : Alluvial origin, with a large quantity of rounded rocks intermingled with clay horizons.  
YIELD : 8,000 to 9,000 kg/ha  
HARVEST : Handpicked in boxes of 12 kg during the fourth week of March.

### VINIFICATION

COLD MACERATION: 48 hours at 10°C.  
FERMENTATION : Concret tanks between 24-28°C, for 12 days.  
HOT MACERATION : 5 days  
AGING : 12 months in French oak.

### TECHNICAL DATA

ALCOHOL : 14°                      RESIDUAL SUGAR : 2,71  
PH : 3,63                              TOTALACIDITY : 5,16