

BLACK CABRA MALBEC

Description: We strive to achieve a great value Malbec with lush flavors of plums, strawberries, cherries and a hint of vanilla with a fresh and balanced mouthfeel.

Label Notes: Our wines, like the Black Cabra (goat), come from the Argentine Andes.

Total Production: 5,000 cases



Winemaker: Fabian Valenzuela

Vineyard Manager: Carlos Correas

President & Owner: Patricia Ortiz

Winery: Fincas Patagonicas (Tapiz & Zolo)

Vineyards: Estate Mendoza vineyards

Varietal: 100% Malbec

Sustainably Farmed: 100%

Harvest Method: By hand

Sorting: Double manual selection

Winemaking: A cold pre-maceration takes place (5^o-8^oC) for 3 days to extract color and aromas.

Fermented in stainless steel tanks for approx 10 to 14 days at 27^oC in contact with French innerstaves.

Malolactic Fermentation: 100%

Aging: 6 to 8 months in oak barrels

Alcohol: 13.8

Residual Sugar: 3.2 g/L

Acidity: pH of 3.65; TA of 5.6 g/L

YOUR TASTING NOTES:

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