

DOLIUM

PETIT RESERVA

Malbec 2006

<i>Variety:</i>	<i>Malbec 100%.</i>
<i>Region:</i>	<i>Agrelo and Perdriel, Luján de Cuyo, Mendoza.</i>
<i>Harvest time:</i>	<i>April 2nd</i>
<i>Harvest:</i>	<i>Manual, in boxes of 20 kg.</i>
<i>Selection:</i>	<i>Manual selection of bunches and grain.</i>
<i>Bleeding:</i>	<i>10%</i>
<i>Cold maceration:</i>	<i>5 days between 13°C and 15°C</i>
<i>Alcoholic fermentation:</i>	<i>Traditional in stainless steel tank, between 23°C and 30°C with selected yeast.</i>
<i>Malolactic fermentation:</i>	<i>Completed with indigenous bacteria.</i>
<i>Aging:</i>	<i>12 months, 80% in oak Barrel and 20% in stainless steel tanks.</i>
<i>Aging in bottle:</i>	<i>8 months</i>
<i>Alcohol:</i>	<i>14.5 °</i>
<i>pH:</i>	<i>3.60</i>
<i>Total acidity:</i>	<i>4.76 g/l</i>

Tasting Notes: Deep red color with strong violet undertones. Recalls the scent of red fruits and blackberries, violets and ripe plums, delicately amalgamated with hints of white chocolate, coconut and cinnamon. Has a positive entrance in the mouth. It is fresh with good structure and a lingering finish.

Harvest Report: The weather conditions of the region are most appropriate for this varietal because they present good thermal amplitude between day and night which allows for excellent maturity in all the components of the fruit. During the harvest period, sunny days predominated, without rains.

The Vineyard: The grapes come from the regions of Agrelo and Lunlunta at an altitude of approximately 980 meters above sea level. The vineyards are about 60 years old. This characteristic allows for a natural balance in the plant and in the musts. Sandy and stony ground combined with careful irrigation and pruning allow for a great concentration of the fruit and optimal maturity.