



# MISTERIO

MALBEC 2016



## ***Varietal Composition***

100% Malbec

## ***Vinification***

*Vineyards: Barrancas, Maipu, Mendoza, Argentina*

*Harvest: Hand picked*

*Tank Fermentation: Double jacketed tainless steel tanks Fermentation Time: 10 days*

*Maximum Temperature: 28°C*

*Malolactic Fermentation: Yes*

*Aging: 3 months in oak casks, and further 3 in bottle*

## ***Analysis***

*Alcohol: 12% Vol*

*Total Acidity: 5,2 g/l (Tartaric acid)*

*Sugar: 15 g/l*

## ***Tasting***

*Color: Good intensity purple*

*Aroma: Black fruit jelly (cranberries, black cherries) and violets*

*Flavor: Fruity with typical flavors of the variety*

*Finish: Fresh, smooth and balanced*

— FINCA —  
**FLICHTMAN**  
EST 1910