



# AMADEO MARAÑÓN

BODEGAS & VIÑEDOS



**Brand: FINCA AMADEO**

**Line: GREAT RESERVE – Malbec**

Wine composition: 100% Malbec

Vineyard yield and location: 7.000 kg per hectare – UCO Valley Mendoza

Harvest: 2018 - by hand in 20 kg cases.

Vinification:

Pre fermentative cold maceration during 4 days at 8°C – 10°C to get more extraction of tanins and color. Alcoholic fermentation (10 days) at between 22 – 27 °C with selected yeasts. Skin maceration during 8 days. 100% natural malolactic fermentation

Aging: 16 months in barrels.

Analytical data: Alcohol: 14,5% - Azucar Residual: 2 g/l – Acidez total: 5,55 g / l - pH: 3,70

Testing notes: purplish red color, with black tones. It presents an interesting combination of aromas: spices, mountain flowers and black fruits, with elegant and intense notes of vanilla from its aging in barrels. On the palate, a great concentration is appreciated, good structure, robust, and a very long finish.

Storage Capacity: up to 12 years.