



# AMADEO MARAÑON

BODEGAS & VIÑEDOS



**Brand: FINCA AMADEO**

**Line: RESERVE – Malbec**

Wine composition: 100% Malbec.

Harvest: 2019 - by hand in 400 kg bins.

Vineyard Yield: 10.000 kg per hectare.

Vinification:

- 50 % termo flash vinification to obtain the greatest fruit expression. 50 % tradicional vinification.
- Alcoholic fermentation during 7 days at 28 °C with selected yeasts.
- Skin maceration for 5 days. 100% natural malolactic fermentation.

Aging: 10 months in American and French oak.

Analytical Data: Alcohol: 13,8 % - Residual Sugar: 2,5 g/l – Total Acidity: 5,40 g / l - pH: 3.75

Testing notes: it has an intense ruby red colour with purplish glints. There are complex aromas of red and black fruit, as plums and raspberries jam combined with vanilla imparted by oak. It's sweet and soft tannins are lovely in the mouth, medium body, round, and good balance between fruit and oak.

Storage Capacity: up to 5 years.