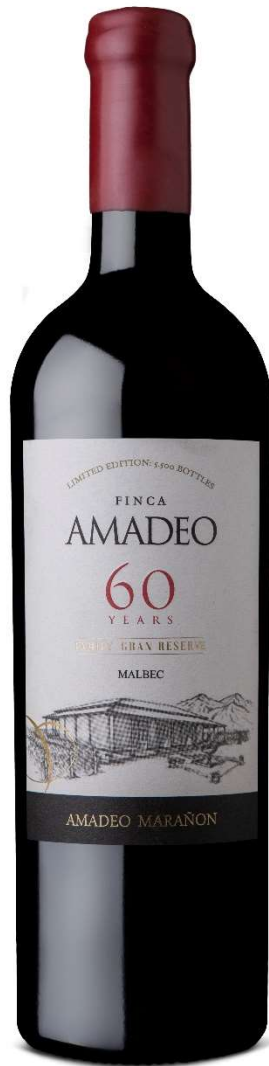




AMADEO MARAÑÓN

BODEGAS & VIÑEDOS



Brand: FINCA AMADEO

Line: 60 YEARS – FAMILY GREAT RESERVE – Malbec

Wine composition: 100% Malbec

Vineyard yield and location: 5.000 kg per hectare – UCO Valley Mendoza

Harvest: 2015 - by hand in 20 kg cases

Limited Edition: 5.500 bottles

Vinification:

Hand selection of grapes. 15 % of the juice is extracted to increase the relation skin/ pulp in order to obtain higher concentration. Pre fermentative cold maceration in barrels during 5 days at 8°C – 10°C to obtain more extraction of tanins and color. Barrel fermentation during 9 days at 26 °C with selected yeasts. Skin maceration during 10 days. 100% natural malolactic fermentation

Aging: 20 months in barrels.

Analytical data: Alcohol: 14,2% - Residual Sugar: 2,2 g/l – Total Acidity: 6,10 g / l - pH: 3,60

Tasting notes: deep purplish red colour with good intensity and black tints. There is a great combination of aromas: black fruits, spices, and an elegant touch of chocolate and flowers, such as violet, giving a great complexity. On the palate, it has a very good concentration and structure, nice acidity, and long finish.

Storage Capacity: up to 12 years.