

LA REMONTA

Cosecha Nocturna



VARIETY: Blend

VARIETY COMPOSITION:

60% Malbec 20% Cab Sau 20% Cab Franc

LINE: Blend Selection

VINEYARD:

Finca Las Peñas (990 MSNM), planted in 1999

SOIL: Loamy loam

VINIFICATION:

The elaboration is always in small vessels (micro vinification), made of concrete or pre-fermentative maceration vines at 10°C for 48 hours. Fermentation at 25°C, the grapes ferment for 35 days at low temperatures and with yeasts from the vineyards, to obtain a greater fruit expression.

ALCOHOL: 14,5%

AGING: 90% aged in contact with French and American for 16 months 10% wine without oak contact.

TASTING NOTES:

SEE: Intense red with violet reflections. Bright

NOSE: Intense and complex. Notes of violets and red fruits, tobacco and cocoa and subtle hints of vanilla from its long maturation in barrels.

MOUTH: Very concentrated wine but at the same time pleasant in the mouth. Great structure and depth..

FOOD PAIRING:

Roast meats, pasta and stews.