

TINQUIAO

MALBEC

BURBUJAS DE ALTURA WINERY



ORIGIN:

CAFAYATE - SALTA - ARGENTINA

VINE'S ALTITUDE: 1.800 M.A.S.L
(5.900 FEET)

VARIETY: 100% MALBEC

VINEYARD AGE: 25 YEARS

HARVEST TIME: BEGINNING OF MARCH, BY HAND, IN 15 KG CASES (33 LB), PRE-SELECTION IN VINEYARD.

ELABORATION: COLD MACERATION. FERMENTATION: 20 DAYS. 23°C TO 28°C (73°F TO 82°F), WETTING THE CAP, MANUAL GENTLE CRUSH, WETTING SOFTLY THE CAP, OAK CONTACT DURING FERMENTATION, SEARCHING FOR A FRUIT EXPLOSION, MALOLACTIC FERMENTATION DURING AUTUMN.

LONG FERMENTATION (3 WEEKS), ONE YEAR IN VAT BEFORE BOTTLING, 6 MONTHS IN BOTTLE.

YOU CAN KEEP IT FOR 5 YEARS AND THEN IT WILL EXPRESS ALL ITS POTENTIAL!!

"Purple with red nuances. Aromas reminiscent of red fruits, accentuating plumb and cherry. Initially soft, it becomes complex and structured with a persistent end. It is a wine with a personality."

- Wine serving temperature:
16 to 18 °C (61 to 64° F)

- Aging potential: 5 years

- Decanting one hour before drinking is recommended

- Store in a fresh dark place, and with no vibrating

- Ideal pairing with red meats and pasta with a strong sauce