



PUNTÍ FERRER

FINE WINES CHILE

GRAN RESERVA MALBEC

CLIMATE

Temperate weather characterized by periodic mediterranean type of rains and large thermal variations between the day and night. In average, during winter months, 600 mm of water are concentrated in our fertile valleys.

VINICULTURE

*Vineyard Age: 15 years
Conduction System: Espalier
Performance: 8 Ton / Ha
Harvest Type: Manually during the second half of april.*

VINIFICATION

*Maceration: Pre fermentation maceration in cold temperatures of 7° C for 5 days.
Fermentation: Initiated with the use of selected yeast and processed under controlled temperatures among 25° - 28 ° C.
Extraction: Traditional pump over techniques to respect the fruit natural properties.
Maceration: Post fermentation maceration during 4 - 5 days.
Storage: The wine is nurtured in french and american oak barrels for 10 months.*

TASTING NOTES

*Visual: : Intense red, with dark violet hues, and abundant tears on the glass.
Nose: Coffee and strong tobacco from its French oak ageing, black fruits and eucalyptus, clean and bold.
Palate: Of long persistence, firm unctuous tannins, soft and perfect harmony.
Pairing: Barbecued red meats, strong cheese.
Serving T°: 17 - 18°C*

