

Intuicion Tempranillo-Malbec



A blend of Tempranillo and Malbec, this wine is vinified with maceration on the skins followed by classic fermentation at controlled temperatures with selected yeast. The process lasts 15-20 days and then malolactic fermentation begins. The grapes used to make this wine are grown in La Holanda, Lavalle just 40km from the city of Mendoza.

Grape varieties : 60% Tempranillo and 40% Malbec

Altitude : 750m ASL

Soil : Limestone

Alcohol : 13.6%

Tasting notes :

Deep and intense ruby red with violet reflections. Very aromatic with notes of red and ripe black fruit like blackberry, black currant, and pepper. On the palate it is rounded and smooth with sweet tannins and balanced acidity. Sensations of plum and red fruit jam. Complex and long finish.

