

Finca las Divas Malbec Reserve Gualtallary

Finca Las Divas

Argentina - Mendoza - Gualtallary

Named in honor of different divas because of the detailed attention to each varietal and plot, consequence of the terroir, origin of the Andes slopes.

Deep violet red in color, its aromas are intense and concentrated, with hints of black and red fruits with smoky touches obtained during its oak aging. In the mouth it is persistent, full of juicy yet firm tannins and balanced acidity. It is frank and expressive, modern and of great personality.

Specifications

Appellation	Gualtallary
Wine Type	Red
Varietals	100% Malbec
Age of Vines	24 years old
Agricultural Practices	Sustainable
Soil type	Alluvial-loamy sand, with big boulders from the river Las Tunas
Vinification	Dripping system for irrigation. Harvested by hand in boxes of 20 kg. Double selection, first of clusters and after of berries. Fermented destemmed, in stainless steel tanks. 24 hours of cold maceration and pigeages (punch overs) for better extraction. With ML fermentation. Aged in 300 lts and 500 lts first use barrel and a small percentage in French Oak foudres. Filtered with no fining agents added. 6-10 months of bottle aging.
Pairings	Red meat, pasta with tomato sauce and hard cheeses.



Codes, Weights and Measures

UPC	7 84585 03354 6
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03354 3
Case Weight	21
Cases/Pallet	125
Layers/Pallet	25
ABV	14.50%
SRP	\$ 24.99 USD 750mL Bottle

