

CARMELITA

2015  
MALBEC



UCO VALLEY  
MENDOZA ARGENTINA



*Carmelita Malbec 2015 is deep violet in color and presents aromas of ripe red fruits perfumed with vanilla. A classic Malbec profile progresses ripe plums and dark fruits over the palate. Soft round tannins and a medium body make a second glass nearly obligatory.*

<b>Varietal</b>	100% Malbec
<b>Vintage</b>	2015
<b>Production</b>	66 cases x 6 bottles
<b>Vineyard</b>	Located in the Uco Valley, Mendoza at an altitude of 1,085m above sea level. The high altitude, fertile soil and cool, dry climate provide ideal conditions for creating this outstanding wine.
<b>Harvest</b>	Hand picked on 24th April 2015
<b>Yield</b>	2.0 tonnes per acre
<b>Winemaking</b>	3 day cold maceration; 5 day post-fermentation maceration; 27 day total maceration period. 9 day primary fermentation performed in a small tank (average temperature 27 - 28°C). Malolactic fermentation in barrel ended in September 2015.
<b>Maturation</b>	17 months in French oak (50% new)
<b>Bottling</b>	Bottled on the 19th October 2016. Unfiltered to ensure aromatic integrity. The wine will show deposits after cellaring - decanting an hour before drinking is recommended.