



## Parróne Malbec Reserva

Argentina

*Subtle aromas of blueberries, pepper, earth and minerals burst out of the glass. This medium-body red wine is fleshy, juicy and easy to drink. Great for barbeques, pizza and light appetizers. An amazing wine with amazing value.*

—Winemaker Alphonse DeRose

### Overview

Malbec grapes are hand harvested in 15kg. trays from three mountain sources. Grapes are manually sorted, then destemmed without crushing to leave grape in tact for its 6 day cold soak (pre-fermentation maceration). A 10% bleed down is performed to intensify wines body and structure. Regular pump-overs are performed every 8 hours. Wine undergoes malolactic fermentation 50% in French oak barrels where it spends 7 months and 50% in tank with American interstave oak.

### Technical Data

Appellation: Argentina

Varietal content: 100% Malbec

Vineyards Location: 40% Agrelo, Luján de Cuyo (970 m) 40% San Carlos, Valle de Uco, (1.130 meters) and 20% Medrano, (900 m) all in Mendoza

Soil: Mainly Sand and Clay

Climate: Continental with low rainfall (250-300 mm per annum)

Yield: 6,300 pound/acre

Alcohol Level: 14.6%

Residual Sugar: 2.20 g/l

Total Tartaric Acidity: 5.60 g/l

Volatil Acidity: 0.70

PH: 3.60

