



Abraham
GRAN RESERVA



by Ricardo Santos

MALBEC 2018

Variety: 100% Malbec

Vineyard Location: Gualtallary & Altamira, Uco Valley, Mendoza

Vineyard Age: Planted in 1992

Altitude: 900 mtrs a.s.l.

Soil: Sandy-loam

Yield per acre: 2,47 tons

Harvest: Manual, picked in plastic boxes.

Third week of April 2018

ELABORATION METHOD

Prefermentative Maceration: 6 days at 12°C

Fermentation Temp: 29°C

Maceration: 32 days

Aging: 24 months in French Oak Barrels

TASTING NOTES

Deep violet tones with very intense aroma that combine red berries with French oak. In the mouth it shows a great body and structure than combined with its freshness and unctuousness makes a very elegant wine. All this attributes assures a potential of a very long aging.

ANALYTICAL DATA

Alcohol: 14.3% | **Total Acidity:** 5.15 | **pH:** 3.70

Residual Sugar: 2.60 g/l | **S02:** 52 mg/l

Stock: 6.000 bottles

Bottle Aging: 8 to 12 years

Serving Temperature: 15°/18°C

www.abrahamwines.com



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