



Abraham
RESERVA



by Ricardo Santos

MALBEC 2019

Variety: 100% Malbec

Vineyard Location: Russell, Maipú, Mendoza

Vineyard Age: Planted in 1992

Altitude: 900 mtrs a.s.l.

Soil: Sandy-loam

Yield per acre: 3,50 tons

Harvest: Manual, picked in plastic boxes.

Second week of April 2019

ELABORATION METHOD

Prefermentative Maceration: 4 days at 12°C

Fermentation Temp: 29°C

Maceration: 32 days

Aging: 50% of the wine 12 months in French Oak Barrels.

TASTING NOTES

Intense violet tones, with aromas that remember plums and black cherries combined with spices like black pepper. It has subtle touch of vanilla, chocolate and tobacco due to the aging process in French oak barrels. In mouth has a big body, soft tannins and balanced acidity combined a velvety sensation with a very long finish.

ANALYTICAL DATA

Alcohol: 14% | **Total Acidity:** 5.25 | **pH:** 3,75

Residual Sugar: 2.57 g/l | **S02:** 64 mg/l

Stock: 35.000 bottles

Bottle Aging: 5 to 8 years

Serving Temperature: 15°/18°C

www.abrahamwines.com



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