



BARBERIS

BODEGA & VIÑEDOS
DE FAMILIA

••• FAMILIA •••
BARBERIS

WINES CHARACTERIZED BY THE COMBINATION OF
FRUIT AND WOOD

	MALBEC
Varietal	100% Malbec
Vineyard location	Luján de Cuyo, Mendoza, Argentina
Harvest	Early April
Vinification	<ul style="list-style-type: none">• Hauling in bins of 400 kg.• Manual selection of clusters.• Pre-fermentation maceration in cold for 4 days at 10°C.• Selected yeasts.• Alcoholic fermentation for 12 days with controlled temperatures between 27-30 °C.• Daily remontage and post-fermentation maceration for 20 days.
Aging	30% in French oak barrels for 9 months. 70% in concrete wine tanks with epoxy seal coating.
Alcohol	13,8%
Total acidity	5,1 g/l
Sugar	<2 g/l
pH	3,8
Wine tasting notes	This wine has a reddish purple colour with aromas of ripened fruits with spicy notes, vanilla and chocolate. On the palate it is balanced and long lasting.

