

# Traful

## MALBEC



*Young, fresh and fruity Malbec, for those of curious and restless spirit, dreamers and idealists, who seek to disconnect to connect with nature.*

### VINEYARD LOCATION

- Santa Teresita, El Paraiso (Mendoza Rivers High Valley), Maipú district, province of Mendoza.

**CLIMATE** | This privileged area has a particular micro-weather characterized by dry summers, warm and sunny days and cool nights. grapes development is favored by thermal amplitude making them reach high concentration of aromas and excellent health.

**SOIL** | Rocky with presence of sand.

**TRELLIS SYSTEMS** | High espalier-trained vineyards. High cultivation density; low yield vines that, associated with the varietal purity, allow high quality grapes

**HARVEST** | It is done manually or mechanically, using high technology harvesters that preserve the integrity of the fruit, in order to have quality grapes for its elaboration. The harvesting moment depends on the grape ripening, a process that's followed carefully to reach an optimum point with the highest aroma expression.

**WINEMAKING** | A moderate maceration classic method is made in stainless-steel tanks with strict temperature control, not higher than 25 degrees Celsius. After the fermentation, the wine gets a greater color and retains its natural aromas.

**AGING** | 3 months in French oak casks, where it acquires volume in the mouth and a subtle oak aroma that provides its complexity.

**TASTING** | Wine of deep red color, with intense aroma of red fruits, appreciable structure and balance in the mouth. Due to its characteristics, it is an ideal wine to accompany red meat and meals with soft sauces. It is advisable to consume it at a temperature of 16 to 17 degrees Celsius. To keep its attributes intact, during storage, the bottle must remain in a horizontal position, so that the wine is in contact with the cork, away from heat and light.

### PRESENTATION

- 750 milliliters bottles.

- Cases: 6 x 750 milliliters bottles.

### DATOS ANALÍTICOS

Alcohol	13.7%
Sugar	1.80 gr/l.
Volatile acidity	0.46 gr / l. in acetic acid
Total acidity	5.05 gr / l. in tartaric acid
Total	SO <sub>2</sub> 80 mg / l.
Ph	3.3



  
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LOPEZ**  
1898