

CARMELITITA

2011
MALBEC



UCO VALLEY
MENDOZA ARGENTINA



Carmelita Malbec 2011 is a purplish, red coloured wine displaying a combination of intense ripe red fruit, cherry and excellent oak notes. Juicy acidity, firm tannin structure and long mouth feel are responsible for this very unique wine.

Varietal 100% Malbec

Vintage 2011

Production 150 cases x 6 bottles

Vineyard Located in the Uco Valley, Mendoza at an altitude of 1,085m above sea level. The high altitude, fertile soil and cool, dry climate provide ideal conditions for creating this outstanding wine.

Harvest Hand picked on 15th April 2011

Yield 1.5 tonnes per acre

Winemaking 9 day cold maceration; 6 day post-fermentation maceration; 29 day total maceration period. 14 day primary fermentation performed in a small tank (average temperature 26 - 28°C). 28 day malolactic fermentation in barrel.

Maturation 16 months in Boutes new French oak

Bottling Bottled on the 27th September 2012. Unfiltered to ensure aromatic integrity. The wine will show deposits after cellaring - decanting an hour before drinking is recommended.