

2010
MALBEC



 MENDOZA ARGENTINA
EDITION /300



Carmelita Malbec 2010 is deep red with blackish hues. Its nose displays aromas of dark chocolate, berries and fruit. In mouth it is full bodied and rich with sweet tannins.

Varietal	100% Malbec
Vintage	2010
Production	50 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 superior wine.
Harvest	Hand picked on 15th April 2010
Yield	1.2 tones per acre
Winemaking	8 day cold maceration; 4 day post-fermentative maceration; 28 day total maceration period. 12 day primary fermentation performed in a small tank (average temperature 26°C). 16 day malolactic fermentation in barrel.
Barrel Aging	14 months in Boutes new French oak
Bottling	Bottled on the 20th September 2011. Unfiltered to ensure aromatic integrity. The wine will show deposits after cellaring - decanting an hour before drinking is recommended.