



Tue Che

Malbec



Varietal Composition	100 % Malbec
Vineyards	Agrelo 80%, Altamira 20%
Vintage	2013
Harvest	Hand-harvested, 22nd April
Yield	6.5 tons per hectare
Alcoholic Fermentation	Native fermentation in cement tanks, 24 - 26°C
Malolactic Fermentation	In oak barrels
Maceration	23 days; 2 days cold soak, 15 days post-fermentation maceration
Aging	24 months in French oak barrels; 10% new, 70% second use, 20% third use
Bottling	22nd June 2015, unfiltered
pH	3.73
Acidity	5.67
Alcohol	14.9% abv
Number of bottles produced	1086