

JAQUE MATE

malbec

100% MALBEC



Tasting Notes

Color: High intensity violet red, deep and attractive.

Aroma: Intense ripe red fruit and typical plum from Mendoza.

Mouth: Pleasant entry, fresh, with persistent notes of plum and graphite typical of the variety. Its sweet tannins make it an excellent Malbec to combine with red meats and pastas.

TECHNICAL SHEET

Varietal composition: 100% Malbec.

Alcohol: 14.60%

Serving temperature: 57-60 °F

Presentation: 750 cc.

Time of aging: From 2 to 4 years.

Vineyard location: Luján de Cuyo, 873 m asl.

Vineyard age: 25 years.

Soil: Sandy loam.

Irrigation system: Drip.

Harvest mode: Manual in 17 kg boxes.

Grape ripening: End of March.

Yield: 8.000 kg/ha.

Vinification:

A cold maceration of the grapes is made at 8-10°C for 4 to 5 days in stainless steel tanks. After this operation, sowing selected yeasts for the completion of alcoholic fermentation which takes place at temperatures between 24 and 26 °C, lasting on average about 12 days. Spontaneous malolactic fermentation. Contact in oak for 6 months in stainless steel tanks.

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