

JAQUE ♠ MATE



INICIO

BLEND DE BLANCAS

Chenin / Semillón / Viognier

Tasting Notes

It presents greenish tones with golden hues.

Simple aromas with predominance of citrus and light floral touches.

On the palate, it is fresh due to its marked acidity, which gives it liveliness and a refreshing sensation.

It presents citrus fruit and a touch of green apple, giving it a short, clean finish.

TECHNICAL SHEET

Varietal Composition: 100% Malbec

Alcohol: 12.7%

Serving Temperature: 12 and 14°C

Bottle: 750 cc

Aging Time: 2 years

Origin: Luján de Cuyo, 873 m above sea level

Vineyard Age: 12 years

Soil: Sandy loam

Irrigation System: Drip

Harvest Method: Manual

Grape Ripening: Mid-February.

Yield: 12,000 kg/ha

Acidity: 5.70 g/l

Sugar content: 2.90 g/l

Winding:

The grapes are harvested overnight to preserve their aromas and pneumatically pressed. The juice is transferred to a stainless steel tank for static cold destemming (8°C). After 24 hours, the juice is extracted, as clear as possible, and inoculation with selected yeasts is carried out. Alcoholic fermentation takes place at a controlled temperature between 13° and 15°C. No malolactic fermentation is performed.