

JAQUE ♔ MATE

INICIO

BLEND DE TINTAS

Malbec / Merlot / Ancellotta

Tasting Notes

This wine presents an intense ruby red color, displaying youth and concentration. Clean and bright, leaving thick tears when swirling the glass.

On the nose, it presents light aromas of violets and sweet spices like cinnamon.

Smooth and enveloping entry with well-integrated tannins.

TECHNICAL SHEET

Varietal Composition: Malbec, Merlot, Ancellotta.

Alcohol: 14.10 %

Serving Temperature: 16 and 18°C

Bottle: 750 cc

Aging Time: 3 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: March

Yield: 13,500 kg/ha

Acidity: 5.72 g/l

Sugar content: 4.0 g/l

Winding:

Cold maceration of the grapes at 8-10°C for 4 to 5 days in stainless steel tanks. After this process, selected yeasts are seeded for alcoholic fermentation, which takes place at temperatures between 24 and 26°C, lasting an average of 12 days. Spontaneous malolactic fermentation occurs. Contact with oak for 6 months in stainless steel tanks.



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