

BODEGAS KRONTIRAS

LUJAN DE CUYO ~ MENDOZA



KRONTIRAS EXPLORE MALBEC

Our Malbec is the result of healthy soil, young plants and the microclimate of Maipú, one of the most ideal regions in Argentina to produce this wine variety.

TECHNICAL DATA

Variety: 100% MALBEC

Alcohol: 14,5 v/v.

Residual sugar: 2,35 g/l.

Ph: 3,66

Region: MAIPU, MENDOZA.

Altitude of the Vineyard: 900 m.a.s.l.

Vine training method: Simple Guyot

Irrigation: Traditional, flood

Year of plantation: 2005

Plantation density: 6,900 vines / ha

Production: 1,300g / vine.

Harvest date: mid-March

Harvest: Manual, in boxes with 15 kg capacity

Fermentation and elaboration: Cold maceration for 5 days, alcoholic fermentation with wild yeasts.

Aging in barrels: 100% in first and second use French oak barrels for 12 months

Aging potential: 8 years.

Serving temperature: 16-18° C

Tasting notes: Stone fruit compote dominates the nose alongside a floral freshness. Some oak aging adds an aromatic complexity. Fruit fill the palate with the crisp acidity. Mark tanins and a persistent finish.

Food pairing suggestions: Red meat especially steak and tomato based pasta dishes

Winemaking method: It's a blend of different harvest times, each tank we fermented in different percentages of whole bunch fermentation. Post maceration was shorter than usual due the ripeness of the harvest

Winemaker's comments: This is a Malbec that represents who we are and where the wine is grown. It's a very food friendly wine and incredibly drinkable.