

BODEGAS
KRONTIRAS
LUJAN DE CUYO ~ MENDOZA

KRONTIRAS MALBEC NATURAL



Krontiras Natural Malbec is our first step towards the production of natural wines. We have been making Malbec wines without added sulfur since 2015. Two years later we achieved the desired result, the new Krontiras Malbec Natural. The grapes were carefully selected from our vineyard in Maipú, and fermented in stainless steel tanks without the addition of sulphites at any stage of the vinification. Our goal is always to respect the natural expression of our vineyard. ***This wild Malbec will transport you directly to the place we call “home”.***

TECHNICAL DATA

Variety: 100% MALBEC

Alcohol: 13.4 v / v.

Residual Sugar: 1.58 g / l.

PH: 3.7

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: 1,500g / vine

Harvest date: Mid March

Fermentation and elaboration: 20 days in stainless steel tanks.
WITHOUT SULPHITES

Aging in barrels: NO

Tasting notes: Full of cherries, plums, and strawberry. Violet flowers and some wild herbs. Fruity on the palate, soft and sweet tannins with a long refreshing finish.

Food pairing suggestions: Beef, and tomato based pasta dishes.

Winemaking method: Picked mid February, fermented in different stainless steel tanks with a percentage of whole cluster (20 to 30%). No post maceration.

Winemaker's comments: This wine is an untamed malbec which shows the natural, wild expression of our vineyard.