



BODEGA LA AZUL

BODEGA LA AZUL S.A.

FICHA TECNICA

Wine Malbec
Harvest 2023
Variety 100% Malbec

Vineyard

Location Vista Flores-Tunuyán/ Agua Amarga- Tupungato
Altitude 1100/1200 masl
Year of Plantation 1998/1991
Irrigation system furrow
Fertilization no
Production per hectare 100qq

Harvest

Date March 21
Method manual en cajas

Vinification Process

Winery LA AZUL S.A.
Type of milling destemming
Pre-fermentative maceration 72 hs at low temperatures
Other techniques delestages

Fermentation

Yeast strain Saccharomyces cereviseae seleccionadas
Duration 7 days
Temperature 24 °C
Post-fermentative maceration 25 days
Malolactic fermentation 100% natural

Aging process

Tank Stainless steel
Oak no

Bottling

Filtration open plates
Aging in bottle minimum 6 months
Total production 5000 bottles

Tasting notes

Of a purplish red color, its aromas are reminiscent of ripe red fruits, such as plums, cherries and blackberries. On the palate, the tannins are soft and sweet, of medium intensity, with a long finish. It is an ideal wine to accompany cheeses such as Pategrás, Fontina and Provolone, as well as spicy foods, red meats and pasta.