



AROMO PRIVATE RESERVE

Malbec 100%

Maule Valley
2017

Vineyards, Vinification and Aging

Training System: VSP.

Pruning: Cane with 8 buds.

Yield: 13.000 kg/ha.

Harvest: By hand.

Maceration:

Fermentation: Addition of select yeasts. AF is conducted between 28°C and 29°C (82,4°F – 84,2°F) for 5 to 8 days. MLF takes place in the presence of oak.

Aging: 60% of the wine in French (70%) and American (30%) oak for 6 months.

Tasting Notes

Color: Bright and intense violet red.

Nose: Intense ripe red fruits. Cherries, strawberries and a light touch of violets.

Palate: Concentrated young wine, with sweet tannins. Mocha, coffee and some smoke in the aftertaste.

Analysis

Alcohol: 14 % vol.

Residual sugar: <3.5 g/L

Total acidity: 4,50 – 5.90 g/L in C4H6O6

PH: 3.62-3.67

Logistic Information

Bottle capacity: 750 ml

Bottles per case: 12

Gross weight per case: 14,5 Kg.

Cases per pallet: 1,0 m x 1,2 m = 14x5 = 70 Cases