





DOÑA SILVINA MALBEC RESERVA 2010



Coming from our 120-year-old vines in Lunlunta, Dona Silvina Reserva Malbec is our iconic wine. The organic and biodynamic grapes are handpicked early in April and hand-destemmed, berry by berry, before fermenting both in new French oak barrels and stainless steel tanks with their wild yeast. After a 24-month aging in new French oak barrels and a 12-month resting in bottle, the wine releases plum and blueberry aromas combined with soft cocoa, coffee and smoke notes. It keeps a lively acidity with smooth tannins and leads to a long, elegant finish. Its aging potential is 8-10 years. Pairs perfectly with beef or chocolate.

Variety: Malbec 100%

Alcohol: 14,5%

Residual Sugar: less than 2g/lt

pH: 3,60

Vinyard Location: Lunlunta, Lujan de Cuyo

Vineyard Age: 120 years
Altitude: 900m
Plantation: Rootstock
Plantation Density: 5,000 per ha
Yield: 0,8kg per plant
Harvest Date: 30 March 2010

Aging: 24 months in French oak barrels

Bottling Date: February 2013

Served at 16°C