



BODEGAS  
**KRONTIRAS**  
LUJAN DE CUYO ~ MENDOZA



## DOÑA SILVINA FRESH MALBEC 2016



An innovative and unique no oak 100% Malbec to be served cold at 10-12°C . It is made with the organic and biodynamic grapes from our Villa Seca, Maipu vineyard handpicked late in February or early in March and gone through a double selection (cluster and grape) by hand. The early harvest, the fermentation with wild yeast create a fruity and fresh wine of intense color, red flower and fresh plum aromas, leading through its soft tannins to a smooth finish. We recommend pairing with pasta, salmon, chicken, pork, but also try it with a hot chocolate cake of fondant au chocolat.

Variety:	Malbec 100%
Alcohol:	14.5%
Residual Sugar:	less than 2g/l
pH:	3,70
Vineyard Location:	Villa Seca, Maipu, Mendoza
Vineyard Age:	12 years
Altitude:	700m
Plantation:	Rootstock
Plantation density:	6,000 plants per ha
Yield:	1,5kg per plant
Harvest date:	08 March 2016
Bottling date:	October 2016

Served at 10-12°C