



BODEGAS
KRONTIRAS
LUJAN DE CUYO ~ MENDOZA



DOÑA SILVINA MALBEC 2015



Our classic Malbec is made with the young organic & biodynamic grapes of our Villa Seca, Maipu vineyard, handpicked in mid-late March and gone through a double hand selection (cluster & grape). Following its fermentation in stainless steel tanks, it rests for 12-14 months in French (95%) & American (5%) oak barrels, then 6 months in bottle. A true expression of the Argentinean Malbec, its color is deep purple and its nose gives aromas of mature plum, vanilla and chocolate. Its body is full, its acidity balanced and its finish long and persistent. Its aging potential is 5-7 years. We recommend pairing with yellow cheese, cold cuts, pork or beef.

Variety:	Malbec 100%
Alcohol:	14, %
Residual Sugar:	2,65
pH:	3,7
Acidity :	5,68
Vineyard Location:	Villa Seca, Maipu, Mendoza
Vineyard Age:	12 years
Altitude:	700m
Plantation:	Rootstock
Plantation density:	6,000 plants per ha
Yield:	1,2kg per plant
Harvest Date:	18 March 2015
Aging:	12-14 months in French oak barrels
Bottling Date:	30 July 2016

Served at 16°C