



NORTON

DESDE 1895

— COLECCIÓN —

DE LOS ANDES

Variety | Malbec

Vintage | 2022

Appellation | Argentina

VINEYARD

Yield: 11 tns/ha (4,5 tns/acre)

HARVEST

Fermentation | 7 days at 25°C (77°F)

Malolactic fermentation | 100% natural

WINEMAKER COMMENTS

Deep red color, with violet hints. Sweet and spicy aromas reminiscent of black pepper. Ripe red fruit on the palate, with smooth, harmonious tannins.

TECHNICAL INFORMATION

Alcohol: 13.7°

Ph: 3.53

Total Acidity: 5.50

Reductive Sugar: 1.83