



NORTON

DESDE 1895

D.O.C.
MALBEC

VINTAGE: 2021

VARIETY: 100% MALBEC

APPELLATION: LUJÁN DE CUYO, MENDOZA, ARGENTINA.

VINEYARDS

AGE: FROM 15 TO 30 YEARS / YIELD: 10 TNS/HA

FERMENTATION

MACERATION: 3 DAYS AT 8°C (46°F)

FERMENTATION (SELECTED YEAST): 15 DAYS AT 24°C (75,2°F)

MALOLATIC FERMENTATION: 100 % NATURAL

AGEING

BARREL: 100% 6 MONTHS IN FRENCH OAK BARREL

VESSEL: 9 MONTHS AGEING IN CONCRETE TANKS

BOTTLE: 3 MONTHS BEFORE RELEASE

WINEMAKER COMMENTS

DEEPLY RED COLOR WITH VIOLET HUES.

RIPE RED FRUITS AND BLACK PEPPER AROMAS, ELEGANT ON THE PALATE, WITH FRIENDLY TANNINS AND ROUNDED VELVETY STRUCTURE

DRINKABILITY: UP TO 5 YEARS

TECHNICAL INFORMATION

ALCOHOL: 14,20% | PH: 3,56 | TOTAL ACIDITY: 5,40

REDUCTIVE SUGAR: 2,38

David Bonomi
Enólogo

