

• *Elixir of igneous spirit* •

QUINTAESENCIA



VARIETY: 100% Malbec

VINTAGE: 2022

APPELLATION: Agrelo, Luján de Cuyo, Mendoza, Argentina

VINEYARDS: High: 960 m.a.s.l.

Age: 30 years

DENSITY: 1600 plants/ha | Yield: 9 tns/ha

HARVEST: Manual selection of berries

PRESSING: Direct

FERMENTATION: Peculiar cold maceration for 10 hours, flower juice without press. Low temperature fermentation (14-16°) for 15 days

WINEMAKER'S COMMENTS

A delicate rosé, with strawberries and dry herbs aromas.

In mouth is fresh and fruity

TECHNICAL INFORMATION

Alcohol: 12,60 % | **Ph:** 3,05 |

Total Acidity: 5,55 | **Sugar:** 2,44 g/l

David Bonomi
Chief Winemaker

Mendoza, Argentina

- LIMITED EDITION of 2200 BOTTLES -


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