

Aimé

Malbec

100% Malbec

Tasting Notes:

Lush and red with blueish highlights. Yummy to look at and to drink, with aromas of red fruit, violets, chocolate and vanilla notes. This is liquid elegance!

Vineyards:

Region: North Oasis and Center of Mendoza, Argentina
Vineyard Name: Various Vineyards
Vineyard Size: 80 hectares
Training Method: Vertical trellis system
Planting Density: 3000 - 5000 vines/hectares
Soil Composition: Alluvial Soils, with stones in depth
Elevation: 700 - 1000 meters

Winemaking:

Harvest: 70% manual and 30% machine harvested in March
Fermentation: After the inoculation of selected yeasts, fermentation lasts 8 to 10 days between 24°C and 26°C at controlled temperature in stainless steel tanks. It spends 12 days in contact with the skins with 4 pumping over's a day during the first 4 days. The free run wine and the pressed wine go into stainless steel tanks and undergo Malolactic fermentation in contact with oak during 3 months

Aging:

Aged in stainless steel tanks and French oak barrels for 3 months and bottle aged for 2 months.

Technical Data:

Alcohol: 13.1%
pH: 3.6
Residual Sugar: 7.0 grams/liter
Acidity: 5.4 grams/liter

Production Quantity: 900,000 bottles



IMPORTER
OF THE YEAR
2014

WINE ENTHUSIAST
WINE STAR
AWARDS

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