



ENOCLASSICA selection

DOMADOS Malbec Classic

Producer Domados

Winemaker Daniel Spigatin

Estate Founded 1920

Country Argentina

Region Mendoza

Appellation La Consulta, Valle De Uco

Grape Varietal 100% Malbec

Soil Composition Calcareous and clay

Elevation 1050 meters

Fermentation Method The clusters are selected manually before they are poured into the de-stemmer. The 10% of the juice is drawn off allowing a longer contact of solids and liquids in order to increase concentration of flavors and aromas. The alcoholic and malolactic fermentation occur spontaneously in the steel tanks. The maceration with the grape skins takes about 7 days at a controlled temperature.

Aging The wine is carefully bottled and put at a controlled temperature for resting in the cellar for 6 months before the release.

Alcohol Content 13.5%

Tasting Notes Intense red colours. Notes of red and black forest fruits with peppery spices. On the palate, notes of red and black fruits emerge. Extraordinary zest and excellent length.

