



ENOCLASSICA selection

DOMADOS Malbec Estate

Producer Domados

Winemaker Daniel Spigatin

Estate Founded 1920

Country Argentina

Region Mendoza

Appellation Altamira, 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 12% 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 14 days at a controlled temperature. All these techniques extract from the solids, the characteristics of the varietal, the primary aromas, and the intensity of the colour.

Aging Placed in French oak barrel for a period of 12 months. Finally, the wine is careful bottling and put at a controlled temperature resting in the cellar.

Alcohol Content 14%

Tasting Notes A lively, intense red wine with purple hues. Floral violet notes stand out, together with aromas of plum and raspberry, finishing with mineral hints on the nose. In the mouth, notes of plums, blackberries and sweet rounded tannins. Balanced acidity with a long elegant finish.

